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July

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Hang flags for Fourth of July *Cardio and core*	2 Prep for holiday cookout *Weight training*	3 Swim with Jude and Truman
4 INDEPENDENCE DAY Barbecue	5 Stake lilies *Weight training*	6 Early-morning swim *Yoga*	7 Weed vegetable garden	8 Take drone photos of the farm *Cardio and core*	9 Clean brass sconces *Weight training*	10 Take a bike ride
11 Brunch with Alexis, Jude, and Truman	12 Skylands staffer Cheryl DuLong's birthday	13 Friend Lisbeth Barron's birthday *Yoga*	14 Make classic wedge salad (see page 54)	15 Stake eggplants and peppers *Cardio and core*	16 Pick garlic *Weight training*	17 Go horseback riding
18 Pick raspberries and make jam	19 Deadhead perennials *Weight training*	20 Gather blueberries *Yoga*	21 Harvest beans	22 Pick and grill peaches (see page 21)	23 Polish copper pieces *Weight training*	24 Swim with Jude and Truman
25 Editor in chief Elizabeth Graves's birthday	26 Friend Charlotte Beers's birthday *Weight training*	27 Aerate lawn and reseed bare patches *Yoga*	28 Cut lilies for arrangements	29 Harvest zucchini and squash *Cardio and core*	30 Friend Edward Booth-Clibborn's birthday Interview AppHarvest's Jonathan Webb at College of the Atlantic	31 Nature walk with Jude and Truman

Martha's Summer

GENTLE REMINDERS, HELPFUL TIPS, AND IMPORTANT DATES

August

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Early-morning hike with dogs	2 Prune hornbeam hedges *Weight training*	3 My birthday! Dinner with family and friends	4 Hike in Acadia National Park	5 Bake coconut-lime-crumble blueberry pie (see page 87)	6 Swim with Jude and Truman *Weight training*	7 Go for a boat ride and eat lunch at a dockside restaurant
8 Walk on the beach	9 Take photos of Skylands for blog *Weight training*	10 Start saving seeds to plant next year *Yoga*	11 Pick carrots	12 Fertilize roses *Cardio and core*	13 Weed perennial beds *Weight training*	14 Go horseback riding
15 Hike with Jude and Truman	16 Deep-clean chicken coops *Weight training*	17 Shampoo and groom the donkeys *Yoga*	18 Power-wash stables	19 Clear storm drains of debris *Cardio and core*	20 Prune wisteria *Weight training*	21 Swim
22 Go for a bike ride	23 Freeze fresh corn *Weight training*	24 Clip basil and make pesto *Yoga*	25 Pick okra and make dilly pickles (see page 15)	26 Harvest tomatoes *Cardio and core*	27 Make heirloom-tomato tartines (see page 67)	28 Take long walk with the dogs
29 Swim with Jude and Truman	30 Start canning tomatoes *Weight training*	31 Make watermelon-lime-mint cooler (see page 59)				

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On a tiny island in Maine, a stone cottage offers lessons in rustic style and staying power.

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Celebrate the season's lowest-hanging fruits in five easy pies and tarts.

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MAURA MCEVOY (BED); DAVID MALOSH (SANDWICHES)

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| ON THE COVER |
HIT THE SPOT Strawberries and meringue are the dream team of desserts (for more delectable sweets, see page 84). Photograph by Paola + Murray. Prop styling by Suzie Myers. Recipe and food styling by Sarah Carey.

DOUGLAS FRIEDMAN (MARTHA); COURTESY OF MANUFACTURER (SNEAKERS); RYAN LIEBE (SHELL BAGS); LINDA XIAO (DRINKS)

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Pure Bliss

I REMEMBER READING about the "bliss point" in food manufacturing several years back. It's the goal of striking that perfect balance—not too little, and not too much—of sugar, salt, and fat in a candy or other food item to make it downright delicious. It certainly explains why a Snickers bar (a classic bliss-point example) is, indeed, "so satisfying," and why Lay's usually wins the wager that they "betcha can't eat just one" potato chip. But I think the term itself is better suited to those magical moments in summer when all the right elements come together: life's natural sweetness, perhaps a little salt air, and the richness of being with loved ones *in real life.*

This issue in your hands has so many ingredients to that end. You'll get sublime desserts in "Sweet Summer" (page 84), editorial director of food Sarah Carey's ode to the season's best and ripest fruit. You can escape to a home that is pure poetry on a tiny island in Maine ("Coastal Callings," page 78), or stroll into a dreamy garden in California ("Wander This Way," page 90). Personally, I look forward to being by the water on those big-blue-sky days and listening to my husband and son belly-laugh. Wherever you go this summer, I hope you find your bliss at many points, too.

Elizabeth Graves, Editor in Chief

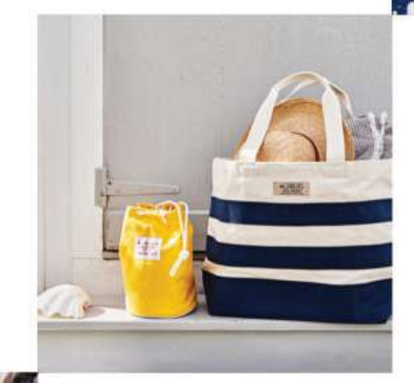
Let's keep in touch!
Email me at *elizabeth@marthastewart.com*
Follow me on @ebgraves

For all subscription inquiries, call 800-999-6518.

| *LIVING* IN MY LIFE |
Here, just a handful of things that I'm excited about this month.

1

I love these DIY splatter-print ideas for a summer table—or Fourth of July gathering. They're fun to make, set out, and enjoy. Page 17.



2

Wm. J. Mills & Co. canvas totes are American-made and built to last by the five-generation family-owned company. Page 30.

3

There are so many great recipes this month, plus a smart tutorial on how to spatchcock like a pro. Page 60.

4

"Tidal Cool" offers chic and sophisticated ways to display seashells and beach finds. Page 27.

5

It's a glorious time for fruit and berries. This feature shares five keeper recipes for putting them to good use. Page 84.

DANA GALLAGHER (DAYBED); LINDA XIAO (SPLATTER PRINT, CHICKEN); FRANK FRANCES (TOTE); RYAN LIEBE (SHELLS); PAOLA + MURRAY (PLUM TART)

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Living It Up

WHERE TO FIND US BEYOND THESE PAGES

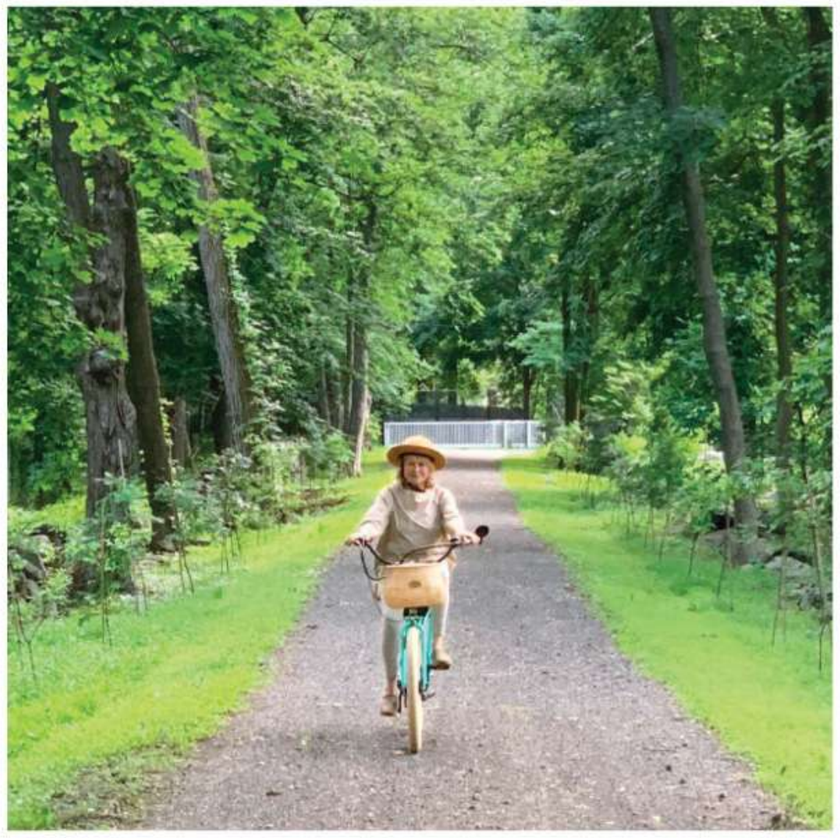
| MEET & GREET |

Ryan Mesina

Photo director

Home base: Spencertown, New York. **First photo memory:** Posing while his mom shot endless portraits at the Macy's flower show. **Point-and-shoot trick:** Take snaps on a slightly overcast day or with the sun behind the subject. "Soft backlight is forgiving, and you often get cool lens flare." **Happy place:** Afloat on North Twin Lake, in Livingston, New York ("an inner tube is key"), or in his garden, where he recently planted boxwoods along his porch. He also grows flowers and arranges them for a friend's restaurant in nearby Hudson, Le Perche. **Favorite tool:** An extra-long, narrow shovel meant for digging fence postholes. "I'm tall, so it gives me better leverage for making holes for new plants, and its narrowness keeps me from disturbing their neighbors."

@mesiryan



| FOLLOW THE LEADER |

Cruise through summer like Martha! Our founder posted herself pedaling her new Pedego electric bike on the carriage roads of her Bedford farm; her straw hat–helmet from Bike Pretty drew hundreds of heart emojis. Join the ride *@marthastewart48*.

| NEW ESSENTIAL |

"A *tenugui,* a Japanese printed textile, is my 'everything' cloth this time of year: I tie it around my neck on sunny days, or wipe my hands on one in the garden. They double as pretty eco-napkins, too."

—features and garden editor Melissa Ozawa

THE DETAILS: Rikumo Kamawanu tenugui, *in Millstone, $26, rikumo.com.*

| IN HER SHOES |

Senior editor Elyse Moody is keeping cool in **Rag & Co** Leona Black Thong Flat Sandals ($45, *ragnco.com*): "They're comfy, affordable, and really well made." For 30 percent off all orders, use promo code MARTHAS30.

| THINK SMALL |

Shops, that is. National Ice Cream Day is July 18; grab a scoop at one of our favorite spots.

Dewey's Bakery | Winston-Salem, N.C.
Associate editor Claire Sullivan loves flavors like oatmeal cookie that feature swirls of fresh-baked goods. ***deweys.com***

—

La Lecheria | Santa Fe
Editorial general manager Meesha Diaz Haddad orders like a New Mexican: spicy-sweet green chile. ***lalecherianm.com***

—

Candy Kitchen | Bridgehampton, N.Y.
For loyal fan Martha, this parlor (est. 1925) easily scoops the competition. ***631-537-9885***

—

Smitten Ice Cream | Oakland, Calif.
Its churn-to-order machine mesmerizes executive editor Jennie Tung. ***smittenicecream.com***

—

Honeycone Craft Ice Cream | Chester, Conn.
Art director James Maikowski flips for the scratch-made cones, which he stacks high with pistachio. ***honeyconecreamco.com***

—

Wild About Harry's | Dallas
Where assistant food editor Riley Wofford has gone cuckoo for custard since she was a tot. ***wildaboutharrys.com***

RYAN MESINA (MEET & GREET, SCARF); KEVIN SHARKEY (MARTHA); COURTESY OF MANUFACTURER (SANDAL)

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Out & About

WHERE TO GO, WHAT TO SEE, AND HOW TO LIVE UNDER THE SUN—OR STARS

| ON THE ROAD |

OPENING ACTS

The curtain rises again on live performances this summer—at spacious, alfresco venues. In New York City, free **Shakespeare in the Park** returns to the Delacorte Theater (shown) with *Merry Wives*, a modern, set-in-Harlem spin on *The Merry Wives of Windsor* (July 6 to August 29; *publictheater.org*). Here, more places proving that the show must go on. —*Erica Sloan*

ABINGDON, VIRGINIA

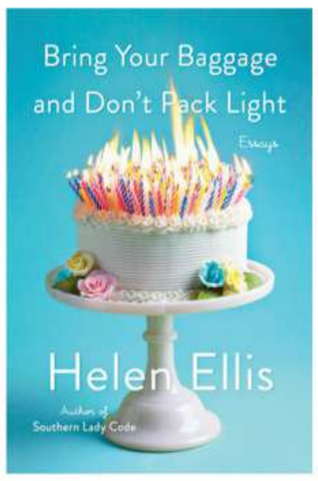
A platform at the Moonlite Drive-In is the genius setting for Barter Theatre's July and August weekend shows, *Doo-Wop at the Moonlite Drive-In* and *Barter Sings Broadway*. Both will be simulcast on the big screen there, too. *bartertheatre.com*

BLUE ASH, OHIO

Applaud the Cincinnati Opera casts of *Carmen, Tosca,* and *The Barber of Seville* from a designated square on Summit Park's Great Lawn during the company's open-air season, July 11 to 31. *cincinnatiopera.org*

LOS ANGELES

The Fountain Theatre troupe is putting on the L.A. premiere of *An Octoroon*—the award-winning satirical drama about race relations—on a stage that's been built in the parking lot, from June 19 to September 19. *fountaintheatre.com*



| ON OUR BOOKSHELF |

Settle into that hammock—you won't want to get up from these summer reads. Southern humorist Helen Ellis's essay collection ***Bring Your Baggage and Don't Pack Light*** (Doubleday) is an uproarious joyride, best enjoyed with a souvenir cup of white wine. Her tales of travels and tribulations with her middle-aged crew are both deep and deeply funny, seeded with bumper-sticker lines like, "Instead of a chip on my shoulder, I keep a Nestlé morsel under my bra strap." Rivka Galchen's inventive new novel, ***Everyone Knows Your Mother Is a Witch*** (Farrar, Straus and Giroux), turns the real-life experience of astronomer Johannes Kepler's mom into a medieval comedy of errors, rife with gossip, betrayal, and villains. Katharina—lucky, rich, good with herbs, and unabashedly defiant, aka a prime suspect—is a modern heroine you'll root for. Zakiya Dalila Harris's debut, ***The Other Black Girl*** (Atria Books), takes racial tensions to chilling new heights. In it, a book editor thinks she has finally found her work wife, only to uncover her new pal's (and company's) evil side. Buckle up: It's sharp, subversive, and scarier with every page turn. —*Elyse Moody*

Frame Up

Trade glare for glamour. We love these shades from Martha's new sunglasses collection.

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| WHY NOT? |

Make a Splash

For a heavenly freshwater dip, visit a spring- or stream-fed public pool. Try these cool, chlorine-free spots.

Barton Springs
Slip into this **Austin** oasis to escape the city's soaring temps: It's bigger than two football fields and fed by the Edwards Aquifer, so it remains a refreshing 68 to 70 degrees year-round. Then air-dry on the shaded, grassy knolls surrounding it.

—

Highlands Natural Pool
Bring the whole fam to this **Ringwood, New Jersey,** gem, where a fenced-off shallow region is designated for little dog paddlers. Post-dip, hike through neighboring Norvin Green State Forest, and catch the New York City skyline from 1,300 feet up.

—

Webber Natural Swimming Pool
Cannonball from the special jump platform at this **Minneapolis** attraction (the emerald water around it is nearly 12 feet deep), or fine-tune your crawl or frog kick in one of the four lap lanes. —*E.S.*

STEVE BROWN (THEATER); COURTESY OF PUBLISHERS (BOOKS); COURTESY OF COLOR IN OPTICS (SUNGLASSES)

Note: Dates listed are as of press time.

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From MARTHA

TEACH AND INSPIRE

PRIME TIME
In late May or early June, Martha plants varieties like 'Clemson Spineless', 'Burgundy', and 'Jambalaya'. Whether you're picking your own or choosing them at the market, look for smallish, vibrant pods with soft stems. Larger ones can be tough.

Okra for All

The steamy days of summer are ideal for growing this unique-tasting fruit. Martha plants several kinds on her farm and harvests them in August, when their yellow flowers start transforming into succulent pods. Learn some of her favorite recipes, and savor them through the season's final stretch.

MAKEUP BY DAISY TOYE

PHOTOGRAPHS BY DOUGLAS FRIEDMAN

SUBTLE HEAT
Martha flavors her light batter with a warm, woodsy spice blend of thyme. paprika, oregano, and coriander, which adds a citrusy aroma.

Spiced Fried Okra

HOW WOULD YOU LIKE to be known as spineless? Mucilaginous? Slimy? Viscous? Those are common adjectives used to describe one of my favorite summer harvests: okra, also called okro or lady's-fingers. This fruit, a staple in regions including West Africa, South Asia, the Middle East, South America, and the southern United States, is unusually healthful—a good source of fiber, minerals, and vitamins—and is easy to prepare in many different ways to render it delectable to almost everyone.

Okra thrives in warm or hot temperatures and is simple to grow; the plants, part of the mallow family, are quite productive once they get established in the garden. The fruit itself is the edible green, reddish-purple, or yellowish seedpod. Best harvested when about three inches in length and youngish, okra is tender and tasty, and can be cooked whole, or sliced lengthwise or crosswise into wheels.

When cut, the pods emit a viscous "slime," which can be rendered more palatable by adding an acidic ingredient, like tomatoes or vinegar, to the recipe. When fried, they crunch up and are delicious; when stewed, they are smooth and unctuous; and when pickled, well, they are downright picklish.

I hope you try these amazing recipes, which I perfected one day with our food director, Sarah Carey. My personal favorite is the braised okra served with polenta, which is also extraordinary over pasta or rice.

Spiced Fried Okra

Rice flour ensures an ultracrisp, long-lasting crunch.

- **1 teaspoon ground coriander**
- **1 teaspoon ground paprika, plus more for sprinkling**
- **1 teaspoon dried oregano**
- **1 teaspoon dried thyme**
- **Kosher salt and freshly ground pepper**
- **½ cup white-rice flour**
- **¼ cup semolina flour or fine cornmeal**
- **12 ounces okra, trimmed and quartered lengthwise (or halved, if on the small side)**
- **Vegetable oil, for frying**
- **Lime wedges, for serving**

1. Mix together coriander, paprika, oregano, thyme, 1 teaspoon salt, and ½ teaspoon pepper. In a large bowl, whisk together rice flour, semolina, and all but 1 teaspoon of spice mixture. Add okra; toss to fully coat. Shake excess flour mixture from okra back into bowl, and transfer okra to a plate. Add enough water to flour mixture in bowl to create a batter about the thickness of honey (you should have about ¾ cup; you may need to add more water as you go along, as rice flour thickens quickly).

2. Pour enough oil into a medium heavy pot to come about 1 inch up sides (about 4 cups). Clip a deep-fry thermometer to pot and heat oil over medium to 350°. Working with a handful at a time, add okra to batter, turning to coat. Using tongs, lift out of batter and carefully add to oil. Cook, turning once, until golden brown, 1½ to 2 minutes. Transfer to a wire rack set inside a rimmed baking sheet; sprinkle immediately with salt. Place in a 200° oven to keep warm. When all okra is cooked, sprinkle with some of remaining spice mixture and more paprika. Serve with lime wedges.

ACTIVE/TOTAL TIME: 40 MIN.
SERVES: 4 TO 6

Dilly Pickled Okra

Choose small, thin okra for pickling. They are usually the most tender and have small seeds. Martha serves them with chef Sara Foster's grandmother's Sunday fried chicken; for the recipe, go to *marthastewart.com/grannyfostersfriedchicken*.

- **½ pound small okra**
- **1 cup unseasoned rice vinegar**
- **1½ teaspoons kosher salt (we use Diamond Crystal)**
- **2 cloves garlic, smashed and peeled**
- **1 tablespoon coriander seeds**
- **1½ tablespoons dill seeds**
- **A few fresh dill sprigs**

1. Rinse okra; cut away any bruises and bad spots. Trim stem ends, but do not remove caps entirely.

2. Bring vinegar, ¾ cup water, and salt to a boil in a medium pot. Evenly divide garlic, coriander and dill seeds, and dill sprigs between two clean 1-pint canning jars. Pack tightly with okra, alternating direction of caps, and leaving ¾ inch of space at top of jar.

3. Pour hot liquid over okra to cover pods completely (add more vinegar, if needed). Let cool completely, then cover and refrigerate at least 24 hours and up to 1 month.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 25 MIN., PLUS 1 DAY | **MAKES:** 2 PINTS

Dilly Pickled Okra

Braised Okra With Roasted Garlic and Tomato

EASY ACCENTS
***Left*: Okra pickled in delicate-tasting rice vinegar and dill is a cool and tangy counterpoint to juicy fried chicken.**
***Above*: A comforting dish of okra, tomatoes, and roasted garlic captures three signature flavors of late summer.**

Braised Okra With Roasted Garlic and Tomato

Martha likes to serve this over soft polenta, but it also makes a delicious side dish. For her polenta recipe, go to *martha stewart.com/softpolenta*.

- **1 head garlic**
- **3 tablespoons extra-virgin olive oil, plus more for drizzling**
- **Kosher salt and freshly ground pepper**
- **1 small onion, minced (1 cup)**
- **2 pounds beefsteak tomatoes, halved, seeds removed, and chopped (4 cups)**
- **8 ounces okra, trimmed and sliced into ¾-inch rounds (2 cups)**
- **Parmigiano-Reggiano, grated, for serving**

1. Preheat oven to 350°. Cut top third off of garlic and place on a piece of parchment-lined foil. Drizzle with oil, season with salt and pepper, and wrap in foil. Roast until soft, about 1 hour. Let cool, then squeeze out cloves; mash with a fork into a paste. (You should have 1 tablespoon; if more, reserve extra for another use.)

2. Heat a medium saucepan over medium-high heat; swirl in oil. Add onion, season with salt and pepper, and cook, stirring occasionally, until translucent, 4 to 5 minutes. Add garlic paste and tomatoes; reduce heat to medium and cook, covered, stirring occasionally, until tomatoes begin to release some of their juices, about 8 minutes. Uncover and simmer 2 minutes more. Add okra; bring to a boil, then cover and simmer until just tender, 5 to 6 minutes.

3. Serve over soft polenta with cheese, more oil, and pepper.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 55 MIN. | **SERVES:** 4 TO 6

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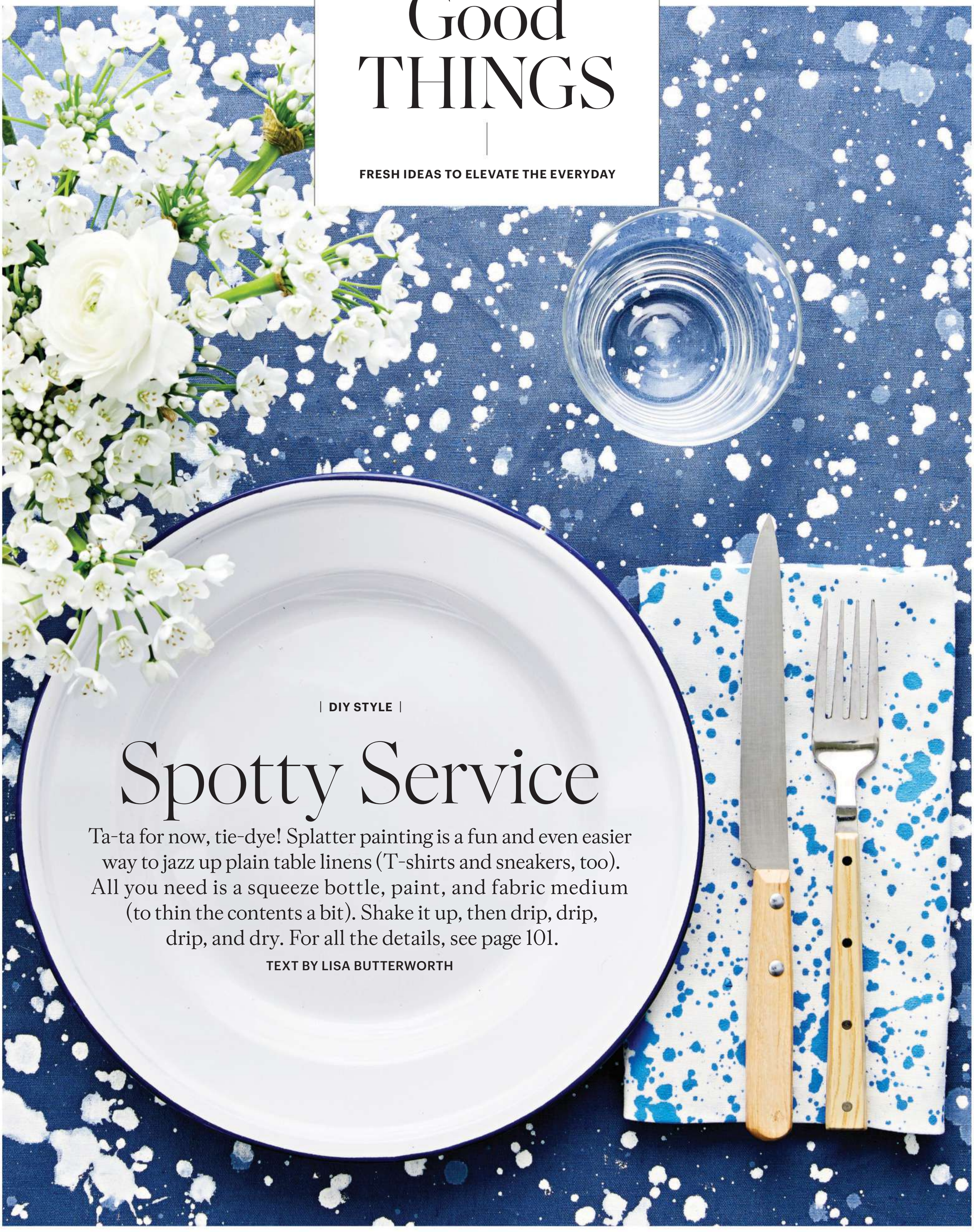
Good THINGS

FRESH IDEAS TO ELEVATE THE EVERYDAY



| DIY STYLE |

Spotty Service

Ta-ta for now, tie-dye! Splatter painting is a fun and even easier way to jazz up plain table linens (T-shirts and sneakers, too). All you need is a squeeze bottle, paint, and fabric medium (to thin the contents a bit). Shake it up, then drip, drip, drip, and dry. For all the details, see page 101.

TEXT BY LISA BUTTERWORTH

STYLING BY NAOMI DEMAÑANA

PHOTOGRAPHS BY LINDA XIAO

| CELEBRATE |

Ready to Launch

No need to wait for twilight's last gleaming. Kids will have a blast setting off these DIY confetti poppers whenever you hand them out. Making them is definitely not rocket science. You'll just need a cardboard box and tubes you'd otherwise recycle—from gift wrap, toilet paper, or paper towels—plus some white paint, blue painters' tape (for the patriotic stripes), barbecue skewers, red construction paper, and kitchen twine (for the faux fuses). The only thing you might not have on hand is the confetti; these oversize dots and stars are easy to find online and made of biodegradable paper. To let 'em rip, all little ones have to do is hold the rocket in one hand, push the handle up with the other, and . . . *ka-boom!* For the how-to and sources, see page 101.

| PARTY TRICK |

Less Is S'more

Hot tip: You don't need to go camping or buy a fire-pit to enjoy some sweet-and-melty goodness. Build a mini bonfire with a few household items, and grab your skewers.

FAST FLAMES

1. TAKE A TERRA-COTTA POT
Set any medium-size one on a heavy trivet or pizza stone to protect the surface underneath from the heat.

2. ADD ALUMINUM FOIL
Line the inside of the pot with a few overlapping sheets to insulate the heat and avoid charring the clay.

3. LAYER CHARCOAL BRIQUETTES
Pile them in the pot until it's at least three-quarters full, and light them. When they're white and smoking, you're in business.

+

HAUTE HEAT

Martha's new Bic EZ Reach lighter keeps your fingers a safe distance from the flame ($11 for 3, *us.bic.com*).

+

FANCY FIXINGS

Date night? Treat yourself to this kit from California-based craft chocolatier Dick Taylor. It makes two big s'mores with Effie's Oatcakes cookies, Malvi vanilla marshmallows, and 72 percent Belize dark chocolate ($14, *dicktaylorchocolate.com*).

PHOTOGRAPHS BY PETER ARDITO (S'MORES KIT), COURTESY OF BIC (LIGHTER); ILLUSTRATION BY DÉBORA ISLAS; STYLING BY NAOMI DEMAÑANA (CONFETTI POPPERS, CORNHOLE, RING TOSS)

| SUMMER FUN |

Throw a Lawn Party

Customize classic yard games with a fresh paint job, and everyone will want to step right up. These two draw an all-ages crowd. DIY stripes give basic cornhole boards and beanbags carnival-esque charm (below), while a marbled finish turns empty wine or water bottles into a sleek set for ring toss (right). Rest assured: We tested a bunch of rings and found the right size for a range of bottles—no midway tricks here! Let them dry for at least a day, then invite friends over to try their luck. For sources, see page 101.

Rosy Ring Toss

Squeeze dollops of two different colors of acrylic paint, thinned out with a little water, into a clear glass wine bottle. Roll the bottle around, swirling the paint, until the interior is fully covered in a marbled pattern; let dry. Paint plain wooden rings to match; let dry. To help the bottles stand up during games, funnel a little sand inside to weigh them down.

Custom Cornhole

Start with a plain, unpainted set. We used junior-size boards; they're much lighter than the 4-foot regulation-size ones but don't diminish the fun. Paint them white and let them dry. Mask off stripes using 2-inch painters' tape (or 1-inch, for a narrower pattern). Paint the stripes blue and let dry, then remove the tape. If you plan to leave your boards outdoors, brush on a protective oil to keep them from getting weathered. Paint the canvas bags to coordinate, using the same technique.

TEAM SPIRIT
Paint on contrasting patterns to designate beanbags for two teams.

DOWN PAT

Compound butter sounds fancy, but it's a cinch to make: You just stir a few bold ingredients into a softened unsalted stick. Spread it on tonight, or wrap it in parchment to form a log and refrigerate (for up to two weeks)—or use plastic and freeze (six months).

PRESERVED LEMON–TARRAGON
Mix in: 2 tablespoons chopped **preserved lemon,** 2 teaspoons finely chopped **fresh tarragon,** and ¼ teaspoon **kosher salt.**
Serve with: Grilled shrimp or swordfish.

BUFFALO–BLUE CHEESE
Mix in: 1 tablespoon **hot sauce,** such as Frank's RedHot; 1 ounce **blue cheese,** finely crumbled; 2 tablespoons chopped **fresh chives;** and ⅛ teaspoon **kosher salt.**
Serve with: Grilled chicken, like the spatchcocked one on page 60.

CHIPOTLE HONEY
Mix in: 1 tablespoon chopped **chipotle chile in adobo,** 1 teaspoon **honey,** and ¼ teaspoon **kosher salt.**
Serve with: Grilled corn, steaks, or pork chops.

For plump, juicy kernels, soak unhusked cobs in salted water for 10 minutes before grilling; tie the husks back to season and serve.

| INSTANT UPGRADE |

Drizzle and Sizzle

To make grilled corn really pop, brush on one of our secret sauces: masala-lime butter or minty chili oil. Both come together from a few simple ingredients and elevate even the sweetest ears. The first one gets earthy heat from a test-kitchen favorite: Burlap & Barrel's Floyd Cardoz Goan Masala Spice Mix ($12 for 2.2 oz., *burlapandbarrel.com*). The second marries tongue-tingling Szechuan chili oil—the food editors love Blank Slate Kitchen's version ($13 for 8 oz., *blankslatekitchen.com*)—with a handful of chopped fresh mint for cool contrast. Slather either on when the cobs are hot off the grates, and we guarantee you'll be a-*maized*. For the recipes, see page 101.

| IN SEASON |

Sweet Solutions

When you score a perfectly ripe peach, don't mess with it—just take a big bite. But when you need a dessert and you have fruit that's not quite ready—or a bit past its prime—try these clever ideas. Grill hard peaches to bring out their juiciness and caramelize the sugar in them, then top them with vanilla ice cream and crumbled amaretti or gingersnap cookies. Cook too-soft peaches into a compote, and layer it with creamy mascarpone cheese and cookie crumbles. Summer is served.

QUICK PEACH-COMPOTE DESSERT CUPS

Bring 12 ounces pitted, chopped **peaches** (3 medium), 1¼ cups **sugar,** 1 teaspoon **fresh lemon juice,** and a pinch of **kosher salt** to a boil in a saucepan, stirring until sugar dissolves; mash lightly with a potato masher. Skim foam and continue to cook, stirring, until thickened to the consistency of loose jam, 8 to 10 minutes. Transfer to a heatproof bowl; let cool completely (you should have about 1½ cups). To serve, whip **heavy cream** to soft peaks. Mix in an equal amount of **mascarpone** and beat until smooth and silken. Spoon into bowls and layer with compote and crushed **amaretti** or **gingersnap cookies.**

GRILLED PEACHES WITH VANILLA ICE CREAM

Heat grill to high. Halve and pit 6 **freestone peaches.** Generously brush cut sides with **vegetable oil.** Grill, cut-sides down, until softened slightly and caramelized, 4 to 5 minutes. Serve topped with **vanilla ice cream;** sprinkle with crushed **amaretti** or **gingersnap cookies** and **flaky sea salt.**

PHOTOGRAPHS BY KATE SEARS (COMPOUND BUTTERS); FOOD STYLING BY RILEY WOFFORD; PROP STYLING BY SUZIE MYERS

Listen to the wind.

The water.

The asthma attack that doesn’t happen.

IMPORTANT SAFETY INFORMATION

Do not use FASENRA if you are allergic to benralizumab or any of the ingredients in FASENRA.
Do not use to treat sudden breathing problems.

FASENRA may cause serious side effects, including:

- **allergic (hypersensitivity) reactions, including anaphylaxis.** Serious allergic reactions can happen after you get your FASENRA injection. Allergic reactions can sometimes happen hours or days after you get your injection. Tell your healthcare provider or get emergency help right away if you have any of the following symptoms of an allergic reaction:
    - swelling of your face, mouth and tongue
    - breathing problems
    - fainting, dizziness, feeling lightheaded (low blood pressure)
    - rash
    - hives

Before using FASENRA, tell your healthcare provider about all of your medical conditions, including if you:

- are taking oral or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back.
- have a parasitic (helminth) infection.
- are pregnant or plan to become pregnant. It is not known if FASENRA will harm your unborn baby. Tell your healthcare provider if you become pregnant during your treatment with FASENRA.
    - There is a pregnancy exposure registry that monitors pregnancy outcomes in women exposed to FASENRA during pregnancy. Healthcare providers can enroll patients or encourage patients to enroll themselves by calling 1-877-311-8972 or visiting www.mothertobaby.org/fasenra.

Fasenra®
(benralizumab) Subcutaneous Injection 30 mg
Breathtaking Science. Breath-Giving Medicine.

FASENRA helps prevent asthma attacks, improve breathing, and lower daily use of oral steroids.* It's only 1 maintenance dose every 8 weeks† and has a convenient pen option.

FASENRA is an add-on treatment for people 12 and older with severe eosinophilic asthma. It's not a rescue medication or for other eosinophilic conditions.

Talk to your doctor or visit **FASENRA.com.** Think of this moment as a quiet victory.

***Results may vary.**

†The first 3 doses are given on day 1, week 4, and week 8.

- are breastfeeding or plan to breastfeed. It is not known if FASENRA passes into your breast milk. Talk to your healthcare provider about the best way to feed your baby if you use FASENRA.
- are taking prescription and over-the-counter medicines, vitamins, or herbal supplements.

Do not stop taking your other asthma medicines unless instructed to do so by your healthcare provider.

The most common side effects of FASENRA include: headache and sore throat. These are not all the possible side effects of FASENRA.

APPROVED USE

FASENRA is a prescription medicine used with other asthma medicines for the maintenance treatment of asthma in people 12 years and older whose asthma is not controlled with their current asthma medicines. FASENRA helps prevent severe asthma attacks (exacerbations) and may improve your breathing. Medicines such as FASENRA reduce blood eosinophils. Eosinophils are a type of white blood cell that may contribute to your asthma.

FASENRA is not used to treat other problems caused by eosinophils and is not used to treat sudden breathing problems. Tell your healthcare provider if your asthma does not get better or if it gets worse after you start treatment with FASENRA.

It is not known if FASENRA is safe and effective in children under 12 years of age.

You are encouraged to report negative side effects of prescription drugs to the FDA. **Visit www.FDA.gov/medwatch** or call **1-800-FDA-1088.**

Please see Brief Summary of full Prescribing Information on adjacent page.

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IMPORTANT INFORMATION ABOUT FASENRA

Read this brief summary carefully before using FASENRA for the first time and each time you use a new dose. There may be new information. This summary does not take the place of talking to your healthcare provider about your medical condition or treatment.

What is FASENRA?

FASENRA is a prescription medicine used with other asthma medicines for the maintenance treatment of asthma in people 12 years and older whose asthma is not controlled with their current asthma medicines. When added to other medicines for asthma, FASENRA helps prevent severe asthma attacks (exacerbations) and may improve your breathing. Medicines such as FASENRA reduce blood eosinophils. Eosinophils are a type of white blood cell that may contribute to your asthma.

- FASENRA is not used to treat other problems caused by eosinophils.
- FASENRA is not used to treat sudden breathing problems. Tell your healthcare provider if your asthma does not get better or if it gets worse after you start treatment with FASENRA.

It is not known if FASENRA is safe and effective in children under 12 years of age.

Do not use FASENRA if you are allergic to benralizumab or any of the ingredients in FASENRA.

Before using FASENRA, tell your healthcare provider about all of your medical conditions, including if you:

- are taking oral or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back
- have a parasitic (helminth) infection
- are pregnant or plan to become pregnant. It is not known if FASENRA will harm your unborn baby. Tell your healthcare provider if you become pregnant during your treatment with FASENRA.
  - There is a pregnancy exposure registry that monitors pregnancy outcomes in women exposed to FASENRA during pregnancy. Healthcare providers can enroll patients or encourage patients to enroll themselves by calling 1-877-311-8972 or visiting www.mothertobaby.org/fasenra.
- are breastfeeding or plan to breastfeed. It is not known if FASENRA passes into your breast milk. You and your healthcare provider should decide if you will use FASENRA and breastfeed. Talk to your healthcare provider about the best way to feed your baby if you use FASENRA.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Do not stop taking your other asthma medicines unless your healthcare provider tells you to.

How will I use FASENRA?

- FASENRA is injected under your skin (subcutaneously) one time every 4 weeks for the first 3 doses, and then every 8 weeks.
- FASENRA comes in a single dose prefilled syringe and in a single dose autoinjector.
- A healthcare provider will inject FASENRA using the single-dose prefilled syringe.
- If your healthcare provider decides that you or a caregiver can give the injection of FASENRA, you or your caregiver should receive training on the right way to prepare and give the injection using the FASENRA PEN. **Do not** try to inject FASENRA until you have been shown the right way by your healthcare provider. **See the detailed "Instructions for Use" that comes with FASENRA PEN for information on how to prepare and inject FASENRA.**
- If you miss a dose of FASENRA, call your healthcare provider.

What are the possible side effects of FASENRA?

FASENRA may cause serious side effects, including:

- **allergic (hypersensitivity) reactions, including anaphylaxis.** Serious allergic reactions can happen after you get your FASENRA injection. Allergic reactions can sometimes happen hours or days after you get your injection. Tell your healthcare provider or get emergency help right away if you have any of the following symptoms of an allergic reaction:
  - swelling of your face, mouth and tongue
  - breathing problems
  - fainting, dizziness, feeling lightheaded (low blood pressure)
  - rash
  - hives

The most common side effects of FASENRA include headache and sore throat.

These are not all the possible side effects of FASENRA.
Call your doctor for medical advice about side effects.
You may report side effects to FDA at 1-800-FDA-1088.

How should I store FASENRA?

- Store FASENRA in the refrigerator between 36°F to 46°F (2°C to 8°C).
- FASENRA may be stored at room temperature between 68°F to 77°F (20°C to 25°C) **for up to 14 days.**
- Once removed from the refrigerator and brought to room temperature FASENRA must be used within 14 days or thrown away.
- Store FASENRA in the original carton until you are ready to use it to protect it from light.
- Do not freeze FASENRA. Do not use FASENRA that has been frozen.
- Do not expose FASENRA to heat.
- Do not use FASENRA past the expiration date.
- **Keep FASENRA and all medicines out of the reach of children.**

What are the ingredients in FASENRA?

Active ingredient: benralizumab

Inactive ingredients: L-histidine, L-histidine hydrochloride monohydrate, polysorbate 20, α,α-trehalose dihydrate, and Water for Injection

The information provided here is not comprehensive.
Ask your healthcare provider for additional information about FASENRA. You can also contact the company that makes FASENRA (toll-free) at 1-800-236-9933 or at www.fasenra.com.

FASENRA is a registered trademark and FASENRA Pen is a trademark of the AstraZeneca group of companies.
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Manufactured for: AstraZeneca LP, Wilmington, DE 19850

11/19 US-30267

For more information, visit **FASENRA.com**
Or call **1-800-236-9933**

Fasenra® (benralizumab) Subcutaneous Injection 30 mg

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MASTER **the melt**

Find your go-to comfort meal this summer by melting different cheeses on grilled sandwiches. For some delicious inspiration, check out this Grilled Hawaiian Chicken Sandwich.

Expert tip: When making a grilled sandwich, opt for a thinly sliced cheese or grated cheese. This will help it melt quickly and evenly.

Kerrygold Sliced and Shredded Cheese
Kerrygold butter and cheeses are made with milk from grass-fed cows that are raised on small, family-run Irish dairy farms. Enjoy the rich taste of Kerrygold Cheddar cheese now offered in slices and shreds, available in Mild or Savory flavors. Find your nearest store at **KerrygoldUSA.com**

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Shown: Miller Station 52” Matte Black LED Ceiling Fan (355-0647)

MARITIME CAPSULES

To display sand dollars, conchs, and coral like the treasures they are, set them under glass cloches (these are from IKEA and Jamali Garden; for all sources, see page 102). To prop up a specimen, use a three-inch acrylic easel (such as Studio Decor's; $4, *michaels.com*). Or you can keep a shell upright by drilling a small hole in the wooden base, adding a dot of hot glue, and pushing the bottom tip in. Hold it steady till it sets.

| DECORATING |

Tidal Cool

Pristine seashells are a special find, whether you pick them up at the beach or from a sustainable source online. These DIY ideas show off their natural beauty, and lend a summery vibe to wherever you live.

TEXT BY PETRA GUGLIELMETTI CREATED BY LORNA ARAGON

PHOTOGRAPHS BY RYAN LIEBE

1

2

3

Style on the Half Shell

Exuberant displays are common in summer beach rentals (shells are an inexpensive medium, after all). But these elevated ideas, created by *Living* home editor Lorna Aragon, put them in a sophisticated light that you'll love long past Labor Day.

1. WREATH The clamshells in this minimalist front-door greeting (or wall hanging) get their ombré effect from a simple soak in dye made from purple cabbage for varying lengths of time; the ones on top are untouched. **2. BAGS** Striking white scallop and ark shells, hot-glued into place, give affordable rattan styles resort-boutique cred. **3. SALTCELLARS** Save your oyster shells from happy hour or dinner, arrange a few on a plate, and pour in varieties like kosher, flaky sea, and pink Himalayan (which, fittingly, looks like sand from a Bahamian cove). **4. LIGHTING** For one-of-a-kind illumination, flex your mussels and cockle shells. Arrange them in concentric circles, and hot-glue them onto a basic wrought-iron hanging candle sconce—their pearlescent interiors will cast a special glow. For all the sources, and how-tos for the wreath and sconce, see page 102.

4

SMART SOURCING

Many beaches—those on Sanibel Island in Florida, for example—are as famous for the quantities of shells that wash ashore as they are for their white sand and turquoise waves. But be very choosy: To preserve the ecosystem, the Sunshine State and others strongly encourage collectors to limit the number they pick up. (Please note: It's also illegal to remove live ones, including conchs, sand dollars, and starfish.) Shells foster more resilient coastlines and healthier aquatic life. In fact, nonprofits like the Billion Oyster Project work to restore depleted reefs by depositing empty ones. Consider Etsy stores, like Low Tide Bay and Beach Barn Art, for responsibly sourced ones, or hit farmers' markets and seafood wholesalers to nab empties for cheap (or even free).

HOW TO GET SHELLS CLEAN

To ready finds for crafting and display, scrape them out if needed, cover with water in a pot, and boil for five minutes. Let cool completely.

WIN $25K

To make your home more like Martha's, visit *marthastewart.com/25kLikeMartha* and enter to win $25,000. For details, see page 103.

A Brine Romance

Many a summer meal ends with a pile of empty oyster shells. This table actually starts with one. The layered tones and textures effortlessly create a lasting centerpiece, and it won't blow over in the wind (but certainly add glass hurricanes if needed to protect the candle flames). We filled a galvanized metal candle trough with a raw bar's worth—this piece has built-in taper holders; however, you can set pillar candles down the center of any rustic tray. To create a simple place setting, as shown at left, string real bivalves (these come with predrilled holes) on twine, and pull cloth napkins through.

THE DETAILS *Above:* **LowTideBay large-cup oyster shells** *(in trough), $9 for 6, lowtidebay.etsy.com.* **Terrain iron candlestick trough,** *$48, shopterrain.com.* **Root Candles Timberline Arista single candles,** *12", in Platinum, $4.50 each, rootcandles.com. Left:* **Cultiver linen table napkins,** *in Slate, $45 for 4, cultiver.com.* **U.S. Shell drilled oyster shells** *(used as napkin rings), 2" to 3", $61 for 30, amazon.com.* **Farmhouse Pottery Silo dinner plates,** *$95 each, farmhousepottery.com.* **Skandia Goa flatware,** *$35 for a 5-piece set, wayfair.com.* **Bead Landing jute-and-cotton cording,** *$6.50 for 30 yd., michaels.com.*

Shore Things

WM. J. MILLS & CO., *Greenport, New York*

Bob Mills and the four generations of sailmakers who preceded him have been cut from the same cloth: canvas. "I learned about the fabric through osmosis," says the vice president of the business, which his great-great-grandfather founded in 1880 to manufacture sails for commercial boats and, eventually, custom marine canvas and awnings. In the 1950s, Mills's dad made a duffel from remnants to carry his things to a regatta; years later, a bag division was born. Like that first prototype, which still hangs in the showroom, today's styles are hand-sewn and durable, from the catchall "ice" bag—originally designed for hauling huge blocks onboard for refrigeration (but also ideal for a weekend away)—to the classic tote. "We use a heavyweight, 100-percent-cotton fabric, which creates some deflection with the needle," Mills says. "The stitching isn't perfectly straight, but that's what gives it character." Frayproof thread and heavy-duty zippers anchor their lasting durability—something this crew knows plenty about. —*Erica Sloan*

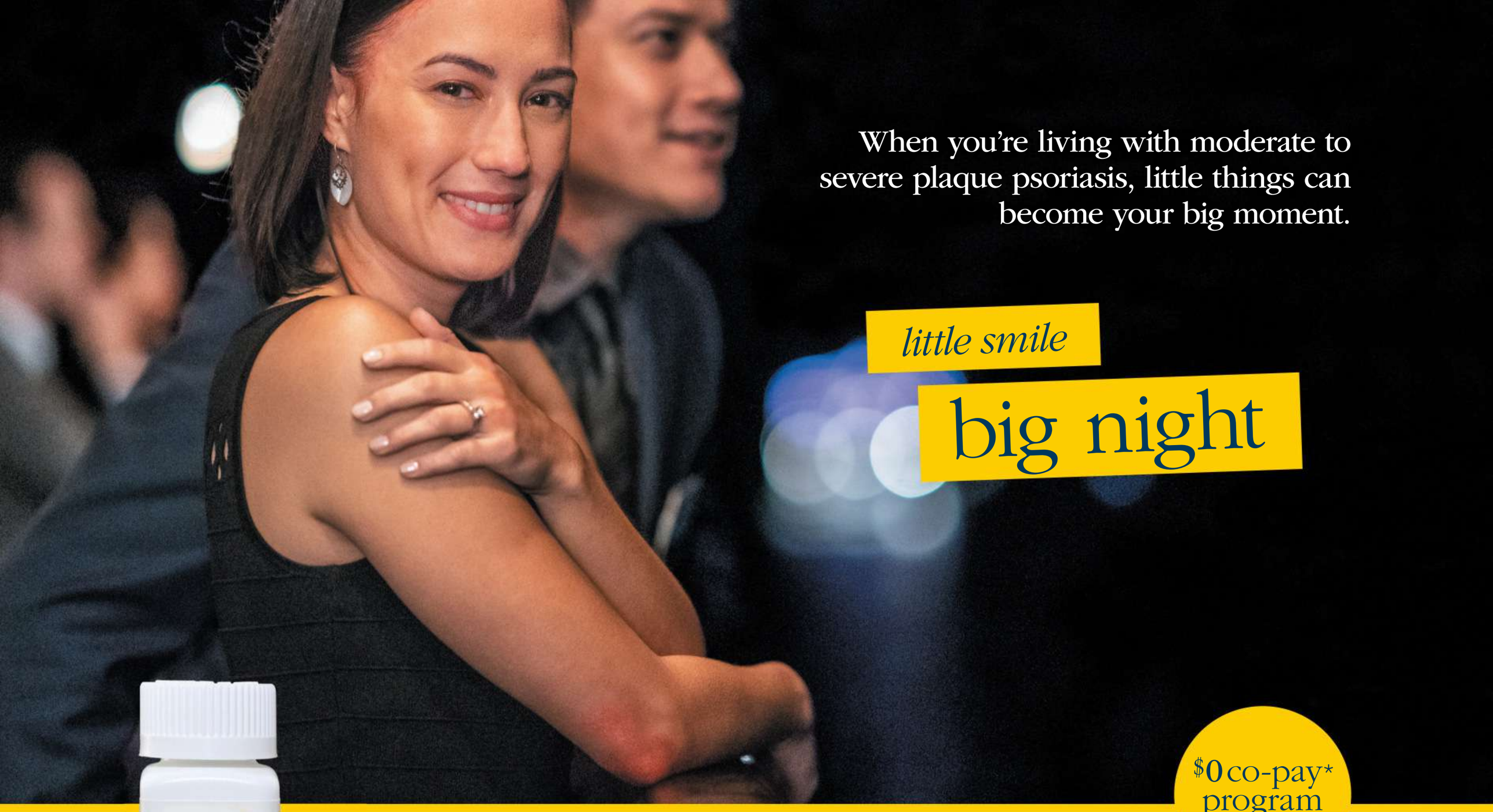
MARTHA STEWART
American Made

You can always spot a Mills bag by its iconic label. The one with red type was created in the mid-'60s, while the style with black type, used exclusively on the vintage line, is exactly the same as the ones printed on the company's sails in the 1800s.

THE DETAILS *(from left):* **Specialty ditty bag,** *in Sunshine Yellow, $45; and* **Vintage Main beach bag,** *in Natural/Navy, $175, millscanvas.com.*

STYLING BY NAOMI DEMAÑANA

PHOTOGRAPH BY FRANK FRANCES



When you're living with moderate to severe plaque psoriasis, little things can become your big moment.

little smile

big night

$0 co-pay* program
otezla.com/copay

Otezla is different. It's a pill—not an injection, biologic, or cream.

- For **plaque psoriasis**, **75% clearer skin** is achievable after just 4 months
- Otezla is also proven to **help with moderate to severe scalp psoriasis**
- The Otezla Prescribing Information has **no requirement for initial or routine blood testing**
- Otezla can be **prescribed in the doctor's office or from home with telehealth**

APPROVED USE

Otezla® (apremilast) is a prescription medicine approved for the treatment of adult patients with moderate to severe plaque psoriasis for whom phototherapy or systemic therapy is appropriate.

IMPORTANT SAFETY INFORMATION

Do not take Otezla if you are allergic to apremilast or to any of the ingredients in Otezla.

Otezla can cause severe diarrhea, nausea, and vomiting, especially within the first few weeks of treatment. Use in elderly patients and the use of certain medications with Otezla appears to increase the risk of having diarrhea, nausea, or vomiting. Tell your doctor if any of these conditions occur.

Otezla is associated with an increase in depression. In clinical studies, some patients reported depression and suicidal behavior while taking Otezla. Some patients stopped taking Otezla due to depression. Before starting Otezla, tell your doctor if you have had feelings of depression or suicidal thoughts or behavior. Be sure to tell your doctor if any of these symptoms or other mood changes develop or worsen during treatment with Otezla.

Some patients taking Otezla lost body weight. Your doctor should monitor your weight regularly. If unexplained or significant weight loss occurs, your doctor will decide if you should continue taking Otezla.

Some medicines may make Otezla less effective, and should not be taken with Otezla. Tell your doctor about all the medicines you take, including prescription and nonprescription medicines.

Side effects of Otezla include diarrhea, nausea, vomiting, upper respiratory tract infection, tension headache, and headache. These are not all the possible side effects with Otezla. Ask your doctor about other potential side effects. Tell your doctor about any side effect that bothers you or does not go away.

Tell your doctor if you are pregnant, planning to become pregnant or planning to breastfeed. Otezla has not been studied in pregnant women or in women who are breastfeeding.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-332-1088.

Please see Brief Summary of Prescribing Information on the next page.

*Certain restrictions apply; eligibility not based on income.

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10/20 US-OTZ-20-1260

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How to get the $0 co-pay offer:

1. **Go to otezla.com/copay**
2. Call **1-844-4OTEZLA** (1-844-468-3952)
3. **Ask your doctor** about the $0 co-pay card

We've got *you* covered

If you have private insurance and are experiencing delays or your private insurance doesn't cover Otezla, you may be eligible for **free medication** through the **Otezla Bridge Program**.†

If you have government-issued insurance (Medicare or Medicaid) or are uninsured/underinsured, you may be eligible for the **Patient Assistance Program**.

If you have lost prescription coverage during this pandemic, please contact **Otezla SupportPlus™**. They will work with you to find the right resources to help you with your treatment.

For all Otezla savings questions:
call **1-844-4OTEZLA** (1-844-468-3952)

Otezla® SUPPORTPLUS™

*Certain restrictions apply; eligibility not based on income, must be 18 years or older. This offer is not valid for persons eligible for reimbursement of this product, in whole or in part under Medicaid, Medicare, or similar state or federal programs. Offer not valid for cash-paying patients. People who are not eligible can call 1-844-4OTEZLA to discuss other financial assistance opportunities.

†To receive a free bridge supply of Otezla, you must have an on-label diagnosis and be denied or experiencing a delay in obtaining coverage. Federal, State, or similar insurance plans are not eligible for Bridge. Once Otezla is approved by your commercial insurance plan, you will no longer be eligible for the Bridge Program.

Brief Summary of Prescribing Information
OTEZLA® (oh-TEZ-lah) (apremilast) Tablets

Rx Only

This information does not take the place of talking to your doctor about your medical condition or treatment. If you have any questions about OTEZLA® (apremilast), ask your doctor. Only your doctor can determine if OTEZLA is right for you.

What is the most important information I should know about OTEZLA?
OTEZLA may cause serious side effects:

Diarrhea, Nausea, and Vomiting have been reported in some patients taking OTEZLA and in some cases, patients required hospitalization. Most events happened within the first few weeks of starting OTEZLA and occurred more in patients taking medications to reduce blood pressure or in those patients 65 years of age or older. Tell your doctor if any of these occur.

Depression was reported by some patients taking OTEZLA. Before taking OTEZLA, tell your doctor if you have had feelings of depression, suicidal thoughts, or suicidal behavior. You, your caregivers, and family members should be alert for the development or worsening of depression, suicidal thoughts, or other mood changes. If such changes occur, contact your doctor. Your doctor will determine whether you should continue taking OTEZLA.

Weight loss occurred in some patients taking OTEZLA. Your doctor should monitor your weight regularly. If unexplained or significant weight loss occurs, your doctor will consider whether you should continue taking OTEZLA.

Some medicines should not be taken with OTEZLA as they may make OTEZLA less effective. Tell your doctor about all the medications you take, including prescription and nonprescription medications.

What is OTEZLA?
OTEZLA is a prescription medicine used for the treatment of adult patients with moderate to severe plaque psoriasis for whom phototherapy or systemic therapy is appropriate.

It is not known if OTEZLA is safe and effective in children less than 18 years of age.

Who should <u>not</u> take OTEZLA?
You must not take OTEZLA if you are allergic to apremilast or to any of the ingredients in OTEZLA.

What should I tell my doctor before taking OTEZLA?
Tell your doctor if you:
- have had feelings of depression, suicidal thoughts, or suicidal behavior
- have any kidney problems
- are pregnant or plan to become pregnant. It is not known if OTEZLA can harm your unborn baby.
- are breastfeeding or plan to breastfeed. It is not known if OTEZLA passes into your breast milk.

What are the side effects of OTEZLA?
- OTEZLA may cause serious side effects. See **"What is the most important information I should know about OTEZLA?"**
- **Common side effects** of OTEZLA are:
  - diarrhea
  - nausea
  - headache
  - vomiting
  - upper respiratory tract infection
  - tension headache

These are not all the possible side effects with OTEZLA. Tell your doctor about any side effect that bothers you or does not go away. You may report side effects to the FDA at 1-800-FDA-1088.

General Information about OTEZLA
Medicines are sometimes prescribed for purposes other than those listed in their package inserts. This is a Brief Summary of important information about OTEZLA. Ask your doctor or pharmacist for more complete product information, or visit otezla.com, or call 1-844-4OTEZLA (1-844-468-3952).

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US-OTZ-20-1349

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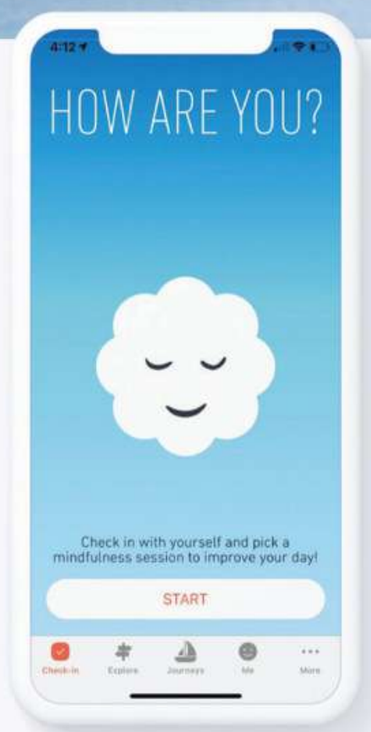
7:32 pm — Relaxed
9:47 pm — Neutral
12:03 am — Exhausted
2:26 am — Insomnia
7:10 am — Grounded
8:14 am — Joyful



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| FIELD NOTES |

Book a Trip

For more than a year, reading was our safest way to "travel." Now that we're turning a new page, consider a rich—and very real—escape. We've collected 62 novel (and nonfiction) destinations across all 50 states for you to visit this summer or dog-ear for the future. Plot an itinerary, and start packing.

TEXT BY ELENI N. GAGE

Explore a Big City

→ Go in search of the title character of Maria Semple's 2012 hit ***Where'd You Go, Bernadette*** at the **Seattle** landmarks she visits: the Space Needle, the Rem Koolhaas–designed Central Library, and Microsoft's headquarters in nearby Redmond (its visitors' center also has self-guided tours).

→ Live out a library's worth of book scenes in **New York City**'s Central Park. It's where Holly Golightly rode a horse in ***Breakfast at Tiffany's,*** Holden Caulfield watched the ducks in the lagoon in ***The Catcher in the Rye,*** and **Stuart Little** won a sailboat race in the Conservatory Water pond.

→ Revel in the atmosphere of Amy Tan's ***The Joy Luck Club*** on Waverly Place—a vibrant, flag-festooned alley in **San Francisco**'s Chinatown that provided the name of one of her characters. Known as the Street of Painted Balconies, it's home to Tin How, one of the country's oldest Buddhist temples, and Mister Jiu's, a Michelin–starred Chinese restaurant in an 1880 banquet hall.

Follow Their Trail

→ Bring some books inspired by history—whether it's ***Who Was Harriet Tubman?,*** by Yona Zeldis McDonough, for kids; or a novel like Ta-Nehisi Coates's ***The Water Dancer*** or Colson Whitehead's 2017 Pulitzer winner ***The Underground Railroad***—and set off to drive the 223-mile Harriet Tubman Byway. The three-state, self-guided trip starts in **Cambridge, Maryland,** near where Tubman is thought to have lived as a child, and stops at 45 sites as you head north, including the Corbit-Sharp House, home of Quaker abolitionists, in **Odessa, Delaware;** and white-steepled Independence Hall in **Philadelphia,** where the Declaration of Independence was signed. Download an online map or audio guide at *harriettubmanbyway.org*.

→ Love the **Little House** series? Drive the Laura Ingalls Wilder Historic Highway (aka U.S. 14), starting at her birthplace in **Pepin, Wisconsin,** now a museum with a just-like-you-pictured-it repro of the real Little House in the Big Woods (aka the Wayside Cabin). Forge ahead to **Walnut Grove, Minnesota,** where the Laura Ingalls Wilder Museum has preserved four buildings from the family's time there, then head to the Ingalls Homestead in **De Smet, South Dakota,** to go on a covered-wagon ride or even camp in one.

CHECK IN

Read the room at one of these famous lodgings.

THE STRATER HOTEL, DURANGO, COLORADO
Louis L'Amour spent every August for a decade writing westerns in room 222 of this 1887 landmark.

—

SUN VALLEY LODGE, KETCHUM, IDAHO
Ernest Hemingway made it his home base in the fall of 1939, hunting and fishing in Sun Creek Preserve and penning parts of ***For Whom the Bell Tolls.***

HOTEL MONTELEONE, NEW ORLEANS
It's the first stop on the University of New Orleans "Writers' Block" walking tour for lots of good reasons, among them: William Faulkner was a frequent guest, Tennessee Williams immortalized it in ***The Rose Tattoo,*** and Truman Capote's mother went into labor with him here.

—

THE SEELBACH HOTEL, LOUISVILLE, KENTUCKY
In ***The Great Gatsby,*** Daisy and Tom Buchanan exchange vows in the cobalt-and-gold ballroom of this gem, now called the Seelbach Hilton; literary lore says it's also where F. Scott Fitzgerald met George Remus, a bootlegger who may have inspired the title character.

ILLUSTRATIONS BY ZOË BARKER

Visit an Author's Home

→ In **Red Cloud, Nebraska,** wander through the childhood house of *My Ántonia* author **Willa Cather** (complete with rose-printed wallpaper she put up herself), and join a guided tour of the never-plowed, 612-acre Willa Cather Memorial Prairie. Staying overnight? Rent the Cather Second Home Guest House (the place her parents moved into after she grew up) on Airbnb.

→ In **Jackson, Mississippi,** check out **Eudora Welty**'s 1925 Tudor Revival landmark house and its famous gardens, which the legendary southern storyteller and her mother tended, growing more than 30 varieties of her favorite flower, the camellia.

→ And in **Lenox, Massachusetts,** see America's version of Downton Abbey: the Mount, **Edith Wharton**'s Gilded Age mansion (including her personal library of rare books), Italianate formal gardens, and stables.

BRING CHILDREN'S CLASSICS TO LIFE

Read stories, see book illustrations (hello, ***Very Hungry Caterpillar***), and let kids make their own at the Eric Carle Museum of Picture Book Art, in **Amherst, Massachusetts.** Splash with Ramona Quimby and Henry Huggins in the Beverly Cleary Sculpture Garden's spray fountain; it's inside **Portland, Oregon**'s Grant Park, a quick walk from real-life Klickitat Street. Or hoist yourself up into a New York, New Haven & Hartford Railroad car, tricked out like the home of the Alden siblings in the **Boxcar Children** series, at the Gertrude Chandler Warner Boxcar Children Museum, in **Putnam, Connecticut.**

Live a Love Story

→ Bike or drive the 37 miles between all six covered bridges in and around **Winterset, Iowa;** they're the ones photographer Robert Kincaid was shooting when he met Italian war bride Francesca in ***The Bridges of Madison County,*** by Robert James Waller. (For details, go to *madisoncounty.com*.)

→ Picnic under the *Free Basket* sculpture at the **Indianapolis** Museum of Art, like the teen soul mates in John Green's YA sensation ***The Fault in Our Stars.***

→ Stroll Flirtation Walk, the world's longest porch, at the Grand Hotel on **Mackinac Island, Michigan,** the location of *Somewhere in Time,* the film version of Richard Matheson's time-traveling ***Bid Time Return.***

Go Back to School

→ Take a self-guided tour of Bennington College, in **Bennington, Vermont.** Class of '86 alum Donna Tartt started writing her blockbuster debut mystery, ***The Secret History,*** there, and the setting is eerily similar.

→ Roam **Exeter, New Hampshire** (known to readers of John Irving's ***A Prayer for Owen Meany*** as Gravesend). It's home to Phillips Exeter Academy, the model for both Irving's Gravesend Academy and the Devon School in John Knowles's ***A Separate Peace.***

→ Climb on horseback with Daufuskie Trail Rides on carless **Daufuskie Island, South Carolina,** to visit the First African Baptist School, where Pat Conroy taught—it's the basis of his 1972 memoir, ***The Water Is Wide.***

See a Heart-Stirring View

→ In the 1988 Pulitzer Prize–winning novel ***Beloved,*** by Ohio native Toni Morrison, the Ohio River symbolizes the border between slavery and freedom, death and life. The Twin Lakes walking paths in **Cincinnati**'s Eden Park follow a sweeping stretch.

→ The family in Kaui Hart Hemmings's novel ***The Descendants*** inherits pristine land on **Kauai** from their ancestors: the Hawaiian royal family. See the region's splendor on a Kipu Ranch Adventures ATV tour.

→ Louis, the sweet and silent avian protagonist of E. B. White's ***The Trumpet of the Swan,*** finds his forever mate in the Red Rock Lakes of **Montana,** a real nesting ground for trumpeter swans. Spot lovebirds yourself at Red Rock Lakes National Wildlife Refuge.

→ As depicted in ***I Know Why the Caged Bird Sings,*** Maya Angelou sought refuge on the banks of Lake June in her hometown of **Stamps, Arkansas.** Find a bench and some peace in the park that's now named for her.

Relive Adventures

→ Burn rubber like gonzo journalist Hunter S. Thompson and DIY the daredevil drive to Red Rock Canyon, **Nevada,** and back from ***Fear and Loathing in Las Vegas.***

→ Walk the Zora Neale Hurston Dust Tracks Heritage Trail, in **Fort Pierce, Florida,** following historical markers past her home, the library and parks she frequented, and the church that held her funeral. Then zip two hours north to her hometown of Eatonville—the first incorporated all-Black city in the U.S., the setting of her novel ***Their Eyes Were Watching God,*** and the site of the Zora Neale Hurston National Museum of Fine Arts.

→ Kya, the heroine of nature writer Delia Owens's 2018 breakout debut novel (and upcoming film) ***Where the Crawdads Sing,*** spends her life boating in the south-coastal marshes of **North Carolina.** Her town, Barkley Cove, is made up, but the landscape is real. Whoosh through the saltwater grasses on a Marsh Cruises ride, leaving from Swansboro or Emerald Isle.

BASK IN NATURE

Soak up inspiration at six national parks.

ARCHES NATIONAL PARK Make **Utah** your muse, as Edward Abbey did. His memoir, ***Desert Solitaire,*** captures his life as a ranger amid its magnificent rockscapes.

—

NATURAL FALLS STATE PARK Aka Dripping Springs, in **Oklahoma,** it's home to the legendary plant from Wilson Rawls's coming-of-age, three-hankie ***Where the Red Fern Grows,*** and the waterfall from the movie version.

—

MEDICINE BOW–ROUTT NATIONAL FOREST Trek **Wyoming**'s Encampment River Trail to see the majestic mountain scenery Annie Proulx captures in her story "Brokeback Mountain" and her memoir, ***Bird Cloud.***

—

PATERSON GREAT FALLS NATIONAL PARK Ron Chernow's ***Washington*** calls a meal G. W., Alexander Hamilton, and the Marquis de Lafayette had here in 1778 "the most important picnic in history." BYO snacks to this oasis in **New Jersey.**

—

GRAND CANYON NATIONAL PARK Float the Colorado River on a rafting trip departing from this **Arizona** landmark; get a thrilling preview in Kevin Fedarko's ***The Emerald Mile.***

—

MONONGAHELA NATIONAL FOREST Hike the Falls of Hills Creek to admire the **West Virginia** landscape that fills the work of local poet Louise McNeill, and her memoir, ***The Milkweed Ladies.***

Step Into a Scene

→ Harper Lee's father argued many a case in the **Monroeville, Alabama,** courthouse; she conjured it in ***To Kill a Mockingbird.*** Now it's the Old Courthouse Museum, devoted to the seminal book.

→ Alva Vanderbilt built her summer estate, Marble House, in **Newport, Rhode Island,** as "a temple to the arts." Today it's a temple to the Gilded Age—and the moody setting for books like Renée Rosen's new novel ***Social Graces,*** and movies including *Amistad*, *27 Dresses*, and the Robert Redford–Mia Farrow version of *The Great Gatsby*.

→ L. Frank Baum's ***The Wonderful Wizard of Oz*** is about a girl desperate to get home to **Kansas**, but her town is never specified. That didn't stop tiny **Sedan,** on the Oklahoma border, from building its own yellow-brick road. Pull a Dorothy Gale and follow it!

Get the Chills

→ **Chicago** has the dubious distinction of being home to America's first-known serial killer, as chronicled by Erik Larson in his 2004 thriller ***The Devil in the White City.*** A Chicago Hauntings bus tour retraces his old stomping grounds, including the Jackson Park Fairgrounds from the 1893 World's Columbian Exposition, aka World's Fair.

→ **Savannah, Georgia,** is famous for John Berendt's true-crime blockbuster ***Midnight in the Garden of Good and Evil,*** about the murder trial of antiques dealer and preservationist Jim Williams. The expert guides from Savannah Heritage Tours take you to 22 homes he restored, many in the historic city center, as well as eerily beautiful Bonaventure Cemetery, where a voodoo priestess casts a spell on the DA who filed the charges in the book.

→ **Cape Girardeau, Missouri,** was the model for fictional North Carthage in Gillian Flynn's juggernaut ***Gone Girl.*** Download a map to sites from the book, including the Mississippi River, which Flynn has called "a major character" (and arguably the most trustworthy one), at *visitcape.com*.

→ Calling all **Stephen King** stans: **Bangor, Maine,** is called Derry in several of the living legend's horror classics. SK Tours of Maine takes you on a three-hour jaunt past the standpipe water tower from *It*, the graveyard where *Pet Sematary* was filmed, and places King has lived, including his current residence.

SUPPORT A WRITER'S BOOKSHOP

Brooklyn's Books Are Magic, co-owned by novelist Emma Straub, hosts events with debut authors like former employee Liv Stratman, whose romantic dark comedy ***Cheat Day*** is out now. Look out for co-owner Ann Patchett, the author of ***The Dutch House,*** at Parnassus Books in **Nashville.** Booked Up stocks "fine, rare, and scholarly books" in **Archer City, Texas**, the town its late owner, native son Larry McMurtry, fictionalized in ***The Last Picture Show.*** Beastly Books, in **Santa Fe,** owned by ***Game of Thrones*** overlord George R. R. Martin, stands next door to his indie movie theater, Jean Cocteau Cinema.

GO BEYOND HER BIO

Pay (over)due respect to three legendary women.

ADA BLACKJACK, an Inuit single mom, was the sole survivor of a 1921 Arctic expedition, an experience chronicled in ***Ada Blackjack: A True Story of Survival in the Arctic,*** by Jennifer Niven. You can visit her grave in **Anchorage, Alaska.** Locals are also pushing to rename Nome's Middle Beach, not far from her birthplace, as Ada Blackjack Golden Beach Park.

—

KATHERINE JOHNSON, one of the barrier-demolishing NASA "human computers" in the book and film ***Hidden Figures,*** appears in the "When the Computer Wore a Skirt" exhibition at the Hampton History Museum in **Hampton, Virginia.** From there, rocket over to her old workplace: the Virginia Air & Space Science Center.

—

SACAGAWEA was hands-down the most interesting person on the Lewis and Clark expedition. That's why the YA fiction classic ***Streams to the River, River to the Sea,*** by Scott O'Dell; and narrative history ***Undaunted Courage,*** by Stephen E. Ambrose, both highlight the Shoshone teenager who helped guide the group with her baby on her back. Learn more at the Knife River Indian Villages site, in **Stanton, North Dakota;** it includes the Awatixa village where she actually lived.

Pop Star

To throw a buzzy pollinator party in your yard, you need a fabulous host. Look no further than the native perennial *Monarda* (aka bee balm). George Coombs, director of horticulture at Mt. Cuba Center, a botanical garden in Hockessin, Delaware, offers a primer.

TEXT BY MELISSA OZAWA

1 | 2

3 | 4

LIKE LADY GAGA in a headline-grabbing hat, *Monarda* knows how to make an entrance. By July, when most other blooms are slumping in the heat, it's primed to perform. "But the plant is more than just pretty," says Coombs, who recently oversaw a three-year trial of 40 different varieties. "There's great ecological value to it." It grows naturally in most regions of the U.S., flourishes with little fuss, and attracts essential yet declining species of hummingbirds, butterflies, moths, bees, and wasps (which come for the blossoms) and songbirds (which snack on its seeds). While it can be susceptible to powdery mildew, which causes its fragrant leaves to drop, the disease won't harm the plant. "*Monarda* is forgiving," says Coombs. "It offers a lot of bang for the buck."

1. *Monarda punctata*
With stacks of mauvy, petal-like bracts and dainty yellow flowers, this species draws bees and beneficial predatory (pest-controlling) wasps. It prefers dry, well-drained conditions.

2. *M.* 'Violet Queen'
Butterflies flock to this prolific four-foot-tall cultivar, which thrives in full-to-part-sun. It's resistant to powdery mildew, as are similarly-hued 'Purple Rooster' and 'Claire Grace'.

3. *M.* 'Gardenview Scarlet'
Large-flowered red cultivars like this one ('Jacob Cline' is another) enjoy moist, rich soil and partial sun. They attract hummingbirds, which sip nectar from their large, tubular blooms.

4. *M. bradburiana*
Topping out at two feet, the compact early bloomer (it buds out in late spring) has striking freckled petals, resists disease, and grows well in containers.

GAP PHOTOS/MARTIN HUGHES-JONES (*PUNCTATA*); GAP PHOTOS/DAVE BEVAN ('VIOLET QUEEN'); FLOWERPHOTOS/ALAMY ('GARDENVIEW SCARLET'); JOSHUA MCCULLOUGH/GETTY IMAGES (*BRADBURIANA*); GAP PHOTOS/NOVA PHOTO GRAPHIK (*CITRIODORA*)

M. citriodora
This annual species (you'll need to reseed it every year, in fall or spring) has dense tiers of vibrant purple bracts and lemony-scented foliage.

TOP GROWING TIPS

Set the Stage
Mix in compost when planting, and add a thin top layer of mulch every spring (it will enrich the soil as it breaks down). Water about once a week until established, then let nature take the lead. If you have a long dry spell, revive the plant with a drink of water.

Give It Space
A member of the mint family whose leaves were once used to soothe bee stings, bee balm likes to spread out. But don't worry; just place it in a spot where it can expand freely, like a large garden bed or meadow you want to fill quickly. It proliferates by sending out shallow underground rhizomes, so it's easy to tame, says Coombs. Dig up the top inch or two of roots with a shovel and share them with friends.

Pick Best Mates
Pair it with equally enthusiastic growers—like grasses, asters, and coneflowers (*Echinacea*)—that are similar in height, so it doesn't get overshadowed. Or plant one in a container to keep it confined.

Weather Storms
Adaptable *Monarda* is a stellar candidate for rain gardens, which are designed to prevent runoff by soaking up excess water. (They easily handle a lot of moisture.) If your spot fluctuates between wet and dry conditions, opt for *M. fistulosa* and its cultivars, recommends Coombs. For areas that are more consistently wet, choose varieties of red-bloomed *M. didyma*.

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Model Citizen

Liya Kebede

Founder and creative director of Lemlem, model, and actress
New York City and Paris

In a Lemlem dress, you can't help but float through summer. Whisper-light and awash in happy, sun-drenched colors, each one is hand-woven on wooden looms by African artisans, following centuries-old traditions. The brand's founder is Ethiopian model and maternal-health advocate Liya Kebede, who rose to fame in the early aughts as the face of Tom Ford's Gucci and the first Black spokesmodel for Estée Lauder. On a trip to her hometown of Addis Ababa around that time, she noticed a distressing drop in the demand for traditional garments, and got busy. "Weaving is a craft that has been passed through generations and holds deep cultural significance," says Kebede, who set her mind to preserving the art, and lifting up the workers who make the fabrics and their families. In 2006, she founded the Lemlem Foundation to connect them to health care, education, and more job opportunities; a year later, she launched the line to support it. Today Lemlem, which means "to blossom" in Amharic, has created hundreds of jobs and channels 5 percent of online clothing sales back to the foundation, so future artisans can bloom, too. —*Melissa Ozawa*

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DAILY GOAL
"Our purpose is to ensure that everyone working along fashion's supply chain is highly valued."

6

9

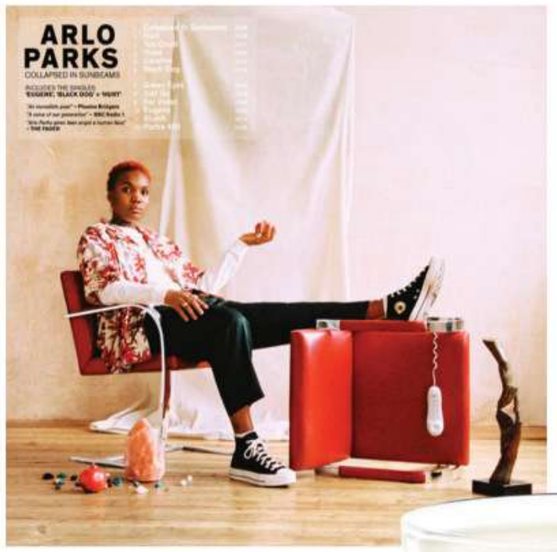
SUPREME STYLE
"Every day I go in my closet, find something I haven't worn in years, and create a new look with it."

10

LIT HITS
"I'm an avid reader and adore all genres. I always look for new writers, and keep stacks of books by my bed and in my travel bag."

12

COURTESY OF LEMLEM (PORTRAIT, DRESS, NECKLACE); AMEI OTT/EYEEM/GETTY IMAGES (FLOWERS); COURTESY OF MANUFACTURERS (OTHERS)



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WIN THIS

For a chance to win this milk frother, go to *win.marthastewart.com* on July 8. For details, see page 103.

MOTHER'S M.O.
"During my time as a World Health Organization goodwill ambassador, and now with my foundation, I have been working to reduce maternal mortality."

13

Her Essentials

1 | Lemlem x H&M Two-Pack Necklaces
"We collaborated with H&M on a capsule collection. These pieces—new for us—are made from sustainable materials." *$30 for 2, hm.com.*

2 | Lemlem Eshal Plunge Neck Dress, in Goldenrod
"This is an iconic style. It's easy to wear, goes from beach to dinner, and is so flattering on everyone." *$395, lemlem.com.*

3 | *Collapsed in Sunbeams*, by Arlo Parks
"Lately I've been listening to this soulful album on repeat." *From $14, arloparksofficial.com.*

4 | Diptyque Scented Candle, in Vetyver
"I always have one of these candles, a notebook and pen, and a glass of water on my nightstand." *$68, diptyqueparis.com.*

5 | Persol Steve McQueen Sunglasses, in Black
"They fold up in half, so they're super-compact. I keep them with me all the time." *$480, persol.com.*

6 | Boiron Homeoplasmine
"I use it on my lips, and anywhere I have a patch of dry skin or even a cut." *$15, lefrenchskincare.com.*

7 | Peonies
"Pink ones are my favorite. Their fullness and subtle scent are wonderful."

8 | Russ & Daughters Challah
"This is my daily breakfast toast, which I eat with a little butter." *$9, russanddaughters.com.*

9 | L'Oréal Paris Colour Riche Satin Lipstick, in Blazing Lava
"It keeps my lips moisturized, and I like the satiny feel." *$9, lorealparisusa.com.*

10 | *The Golem and the Jinni*, by Helene Wecker
"I enjoyed all the mystical characters and magic in this book." *Harper Perennial; $17, bookshop.org.*

11 | Hero Detachable Electric Coffee-Milk Frother
"Every afternoon I drink a cappuccino, and I steam the milk with this. It's so simple." *$63, elephantnum.com.*

12 | Veja V-10 Leather Sneakers, in White and Black
"I like to mix things up and wear my favorite Lemlem pieces with jeans and boots or sneakers." *$150, veja-store.com.*

13 | Citi Bike
"I'm trying to make this my go-to NYC ride. It's fast—and fun." *From $3.50 a trip, citibikenyc.com.*

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ADVERTISEMENT

REIMAGINE

The Kitchen as a Crafting Studio

The kitchen is a room where families gather, and, according to Agnes Hsu—mother of three and founder of the site *hello, Wonderful*—it's also the perfect spot for kids to bring their imaginations to life through art. Here, Hsu shares the materials her mini makers reach for and how Raid Essentials™ helps keep their favorite crafting places pest-free.

Get Creative With Construction Paper

"This affordable essential is always accessible in our kitchen. My children like to make everything from origami to pop-up cards with it."

Use Everyday Items as Art Supplies

"Kids can do so much with something as basic as a sponge! A popular craft I heard about is folding them into a butterfly shape using a rubber band at the center and creating stamps."

Have Fun Playing With Paint

"My kids paint everything! My daughter loves to draw rainbows with paint markers on rocks she finds. Sometimes they even use washable paint with tools like spatulas as their paintbrushes."

Beat the Bugs

"I want my kids to be able to grab the supplies they need when inspiration strikes, which is why I rely on plant-based Raid Essentials™ to safely* attack bugs that try to sneak into our kitchen storage spaces."

*When used as directed.

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| BEAUTY SCHOOL |

SMOOTH MOVES

We all show a little more leg as the days warm up. Whether you prefer to shave or wax, or you want to take the plunge into laser hair removal, here's how to keep your gams fuzz-free longer and your skin healthy and glowing.

TEXT BY CLAIRE SULLIVAN

TRUNK ARCHIVE (LEGS); PETER ARDITO (WAXES); COURTESY OF MANUFACTURERS (OTHERS)

SHAVE SMARTLY

For a silky-smooth routine, choose a razor with at least four blades. We like the five-blade Venus Radiant Skin Starter Kit Razor ($40, *gillettevenus.com*). And if you're prone to ingrowns, shave in the direction of hair growth, says Solana Beach, California, dermatologist Melanie Palm. Then fine-tune your technique with these tips:

1

SWEEP SKIN

Dry-brushing whisks away dead-skin buildup around hair follicles, says NYC dermatologist Shereene Idriss. And that equals an easier glide and a closer shave. (Try **Kate McLeod The Dry Brush;** $26, *katemcleod.com*.) Lightly stroke the bristles in short upward motions from your ankles.

2

STAY SHARP

Dull blades aren't just less effective; they can also cause irritation, Palm says. Click in a new one every two weeks if you shave daily, every three weeks for every other day, or every six weeks if you shave twice weekly, suggests Idriss.

3

TIME IT RIGHT

Save your shave for the last step in your shower; this gives the warm water and steam time to soften hairs for gentler removal. And use shaving cream (not any old soap), which acts as a buffer, preventing nicks. We like **Aveeno Therapeutic Shave Gel,** formulated for sensitive skin ($5, *target.com*).

4

STEER SAFELY

Slow down at tricky spots like your knees and ankles and the backs of your legs. Prop your foot on a sturdy ledge or stool so you can clearly see every angle, and bend your knee as you shave it to create more surface area and tauter skin, says Palm.

WAX WISELY

It takes time to get comfortable waxing on your own, but the benefits are big: The method slows regrowth and thins out the density of hairs over time, says Tempe, Arizona, trichologist William Gaunitz.

ACE THE BASICS

Make sure your skin is clean and dry, and that hairs are at least a quarter-inch long (like a grain of rice) so the wax can grab onto them. Pull it off in swift strokes (with gusto!), keeping your hand close to your skin to minimize the sting. If your legs are a tall order, do your bikini line and eliminate swimsuit angst.

Choose a Formula

After bravely road-testing a range, we're stuck on these three.

FOR BEGINNERS

Soft wax strips are user-friendly—just stick them on and peel. The **Flamingo Body Wax Kit** has post-pull wipes soaked in soothing sweet-almond oil ($10, *shopflamingo.com*).

FOR VETERANS

We like the quick-drying **Bliss Poetic Waxing Kit.** You microwave the hard wax till it's thick like honey, spread it on, and tug it off once it cools ($24, *blissworld.com*).

FOR SENSITIVE SKIN

Sugar "wax" is a paste containing sugar, water, and lemon juice that grabs just stubble (no skin). It may take several passes on each spot. Try **Nad's Natural Sugar Wax** ($13, *amazon.com*).

The Long Game

To banish stubble for up to 10 years (the dream!), laser hair removal is an option, albeit a pricey one. Each treatment entails up to an hour of topical numbing on a patch of skin, followed by about 30 minutes of heat-and-light therapy to inhibit growth. "Depending on the surface area, the cost can range from $500 to $1,500 per session—and most people need 5 to 10," says Idriss. Darker skin tones were trickier to treat in the past (the lasers worked by targeting dark hairs visible against light skin), but new technologies are more effective on all complexions. This is also the safest choice for those with varicose veins, who risk injury from waxing and shaving, says New York–and New Jersey–based vein specialist Claudia Rios-Datta.

NOURISH DAILY

Many hair-removal methods strip the top layer of skin, which can cause sensitivity. Protect and moisturize with these a.m./p.m. steps.

Apply SPF

"Women have the highest rates of melanoma on their legs," says NYC dermatologist Orit Markowitz, so slather on sunscreen every day—not just at the beach. Featherweight **MDSolarSciences Mineral Crème SPF 50** is also rich in free-radical-fighting antioxidants ($30, *dermstore.com*).

Add Moisture

At night, massage in an occlusive hydrator, like **One Love Organics Vitamin C Body Oil** ($58, *onelove organics.com*). If you have keratosis pilaris, try **AmLactin Daily Lotion,** which contains 12 percent lactic acid, an aid in dissolving those tiny bumps (from $16, *amazon.com*).

Fun-Size Fitness

You don't have to sweat for an hour to get the exercise you need. A couple of micro workouts throughout your day—whether 10 seconds or 10 minutes long—can really add up, and be just as effective. Slip in these small moves, and you'll see big benefits.

TEXT BY COTTON CODINHA

SPARE TIME has a funny way of dissolving when you intend to spend it exercising. Open one email, and you can find yourself typing away 15 replies later without having so much as wrestled into a sports bra. Fitting in a full daily workout can be hard—some might say impossible. But the good news is it may also be optional. "There used to be this notion that you had to exercise for prolonged periods of time to get results," says Neha Gothe, PhD, director of the University of Illinois at Urbana-Champaign's Exercise Psychology Lab. "And 10 years ago, the Centers for Disease Control and Prevention's physical-activity guidelines clearly stated you had to exercise at least 10 minutes to benefit. Then three years ago, they published new ones saying it could be a minute: Any and all exercise is good for you."

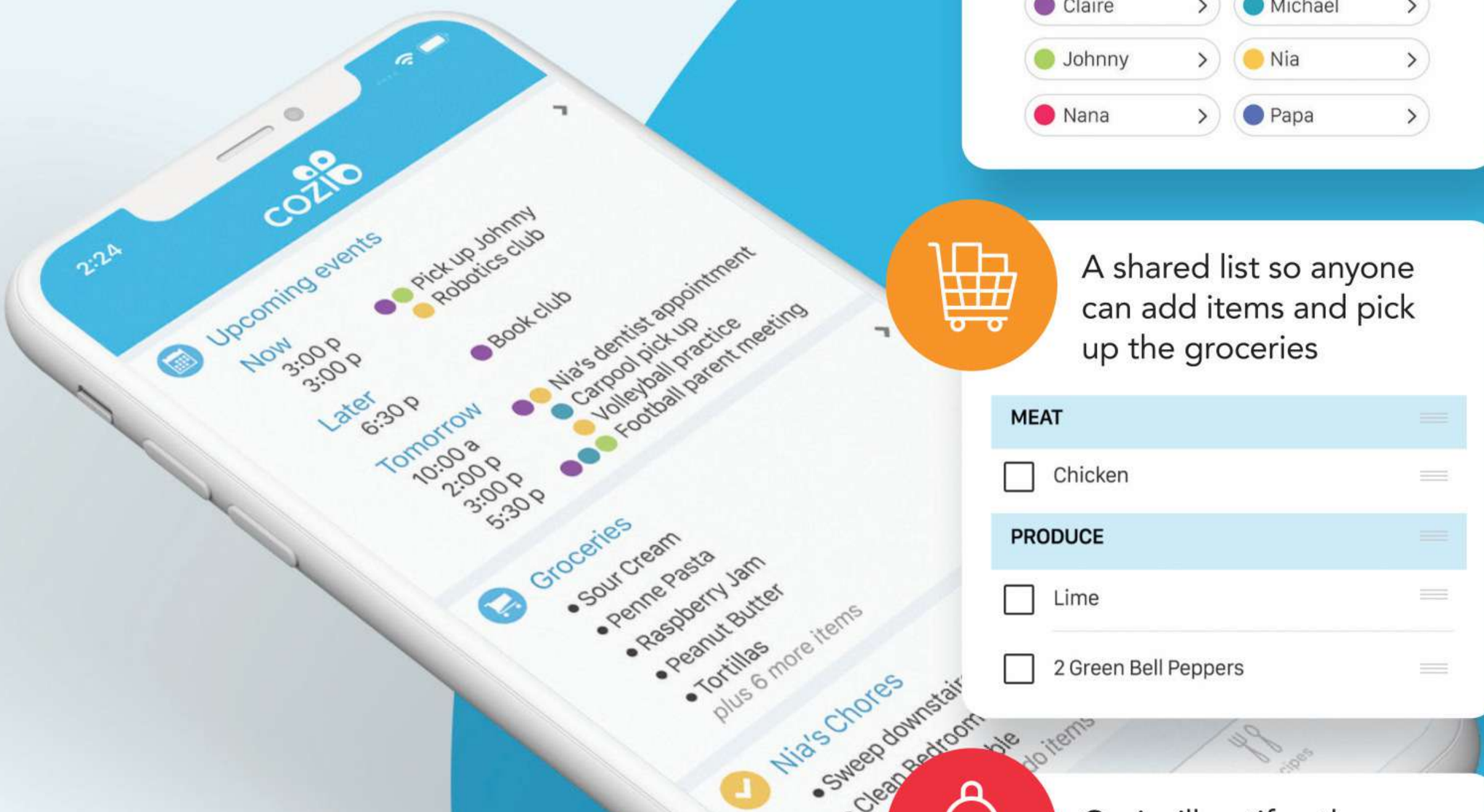
There's scads of research backing this up. Among the latest, a University of Texas at Austin study published in December 2020 found that a workout with just four seconds of intense pedaling, repeated in intervals over 15 minutes, significantly upped stationary bikers' cardio fitness and muscle mass when they did it three times a week for eight weeks. But you can go even more micro: Martin Gibala, a kinesiology professor at McMaster University, in Hamilton, Ontario, raves about exercise *snacking*: "It's the idea of spreading it through the day. A few flights of stairs in the morning, again at lunch, and again later can have real benefits." Literal steps like that—as well as the scenarios on the next page—will invigorate you in almost no time. Check with your doctor before trying something new, then go small. »

STYLING BY ENRIQUE MENDEZ VEDE

PHOTOGRAPH BY MAURICIO ALEJO

COZI Family life. Simplified.

#1 Organizing App for Families



A color-coded calendar for the whole family to share

The Williams Family

- Claire
- Michael
- Johnny
- Nia
- Nana
- Papa

A shared list so anyone can add items and pick up the groceries

MEAT

- [ ] Chicken

PRODUCE

- [ ] Lime
- [ ] 2 Green Bell Peppers

Cozi will notify others and send reminders—so you don't have to!

COZI
7/15 10:00 am
Reminder: Nia's dentist appointment

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LOWER CHOLESTEROL*
AS PART OF A HEART HEALTHY DIET
*THREE GRAMS OF SOLUBLE FIBER DAILY FROM WHOLE GRAIN OAT FOODS, LIKE HONEY NUT CHEERIOS™ CEREAL, IN A DIET LOW IN SATURATED FAT AND CHOLESTEROL, MAY REDUCE THE RISK OF HEART DISEASE. HONEY NUT CHEERIOS CEREAL PROVIDES 75 GRAMS PER SERVING.
Sweetened Whole Grain Oat Cereal
with Real Honey & Natural Almond Flavor

1 YOU HAVE TWO MINUTES—OR LESS

Remember, you don't schedule "snacks"; you just grab them. What researchers like Gothe refer to as "lifestyle physical activities"—household jobs like laundry and vacuuming—very much count. To fully tap their benefits, amp them up. Standing at your desk or behind a counter? Do some calf raises, suggests Alexa Aftias, founding trainer of the fitness app Presence.fit. To maximize toothbrushing or dishwashing, finish with a few countertop push-ups: Grip the edge, bending your elbows out to the sides, and squeeze your abs and glutes; for a challenge, plant your feet farther back. When going up stairs, move briskly enough to feel the heat (picture Rocky Balboa), advises Kristina Jennings, a performance coach at Future, an app that matches users with remote personal trainers. If you can, repeat the flight once or, heck, twice. Another power move she likes (that's optimal for work-from-home): Keep a jump rope by your desk and do a rapid-fire, no-joke two-minute circuit a few times a day, alternating 20 seconds of jumping with 20 seconds of rest. And playing tag or chasing your kid or dog around offers more than cardio; it strengthens you in ways that help prevent injuries, too. "You have to change direction a lot, which is really good for balance and the structural stability of your legs," says Aftias.

2 YOU CAN SNEAK IN FIVE OR SIX MINUTES

Get familiar with a new acronym: *EMOM*. "It stands for 'every minute on the minute,'" says Melody Zoller, training and programming manager of the workout app Obé. "At the beginning of each minute you perform reps of an exercise, then recover before starting another at the top of the next minute." It's a twist on high-intensity interval training, or HIIT, an approach grounded in Gibala's research that alternates quick, intense, heart-rate-boosting moves (e.g., sprinting) with short periods of rest. Zoller likes to repeat these three for a six-minute blitz: 30 jumping jacks, 15 squats, and 10 plank shoulder taps (start in plank position, with your shoulders over your wrists and your torso, hips, and heels in line, then alternate tapping your left shoulder with your right hand, and vice versa, keeping your hips still; to modify it, lower onto your knees). Or say you're a person who can't sit still when your song comes on. Pick four exercises to accompany it, suggests Aftias—her bang-for-the-buck favorites include jump squats, side planks, push-ups, and split jumps (alternating lunges with a hop in between)—and go full-tilt until the fade-out. And if a track makes you want to bust a move instead? Great. Zoller says honoring your inner backup dancer is solid cardio—just really get those arms and legs moving like nobody's watching.

3 YOU'VE GOT 10 WHOLE MINUTES

Pre-nosh, slip into your sneaks and join a quickie class—there are tons of good options. Many free apps, like Nike Training Club, offer 10-minute-or-under sessions at varying difficulty levels. A favorite of Aftias's on the Presence app is the 10 Min Anytime Anywhere Sculpt Workout, which hits on cardio, inner thighs, glutes, hamstrings, and obliques (for more to try, type in keywords like "HIIT" and "10 minutes" in any app). Or if you have a stationary bike, suggests Jennings, set your phone's timer for 10 minutes and hit it for 10 seconds of sprinting (with resistance that's doable but gets you breathing hard) followed by 20 seconds of recovery; repeat till you hear the buzz. (The same drill works on a treadmill.) Just stretch first: "I don't recommend sitting at your desk all day and then jumping right on the bike," Jennings says. Get blood flowing to your muscles with a foam roller for a few, then hop in the saddle.

Love breakfast with
all of your heart.

*Three grams of soluble fiber daily from whole grain oat foods, like Honey Nut Cheerios™ cereal, in a diet low in saturated fat and cholesterol, may reduce the risk of heart disease. Honey Nut Cheerios cereal provides .75 grams per serving.

Ask Martha

'Little Lime' panicle hydrangeas soak up rays in an upstate New York garden designed by Dean Riddle. This kind thrives in full sun, says McEnaney, while smooth types do best in partial sun, and bigleafs enjoy morning sun and dappled afternoon shade.

How do I grow beautiful hydrangeas year after year?

—Michelle Cannon, Red Hook, N.Y.

Adored for their fluffy pom-pom flowers, these plants are nature's cheerleaders, typically thriving throughout Zones 4 to 9. But the various types require unique care for lasting impact. To ensure that yours explode with beauty every summer, heed the advice of Ryan McEnaney, communications manager at Bailey's Nursery, in St. Paul, Minnesota, and a spokesperson for 'Endless Summer' hydrangeas, on snipping, soaking, and feeding them.

1. Know your variety

Most hydrangeas fall into one of three categories: panicle (cone-shaped, like those shown), smooth (large and snowball-like), or bigleaf (bigger leaves—you guessed it—in tighter globes or more open, lacy petals). The first two bloom on new growth; the last erupts on both new and old (i.e., the prior year's branches).

2. Prune accordingly

As a result, you should avoid trimming bigleafs in the fall to safeguard next year's blooms. To encourage new growth, come late winter, trim panicle shrubs by about a third, and cut smooth ones down to 12 to 18 inches tall. Then, in late spring, snip bigleafs just above the first green buds that appear. (You can also do both types in the spring if you prefer.)

3. Water only as needed

To determine when that is, stick a finger in the soil up to your second knuckle. If it's dry, give it a deep drink; if moist, let it be. Overwatering can flood key nutrients and oxygen from soil.

4. Nourish occasionally

Rouse hydrangeas in early spring with a dose of organic fertilizer; McEnaney likes Espoma Flower-Tone ($9 for 4 lb., *truevalue.com*). He also suggests feeding a booster in July—it can especially help energize reblooming types.

NGOC MINH NGO

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I'm on burger duty this summer. Do you have any tips for making a bunch at once?

—Macon Smithson, Frankfort, Ky.

Start with a classic, crowd-pleasing recipe (get ours at *marthastewart.com/burgerideas*). Then try these pointers from *Living* senior food editor Lauryn Tyrell for serving up multiple patties, each as hot and juicy as the last.

GRILLING GUIDE

1— **SHAPE** Form patties slightly larger than the buns, and make a small indentation in the center of each with your thumb. Start grilling with the indents down (before flipping as usual) to prevent curling and shrinking.

2— **STEAM** Keep a straight-sided skillet with a lid or a covered baking dish near your grill station; place cooked burgers inside, covering with the lid each time. The steam will keep them warm till everyone's ready to eat.

3— **SPREAD** Arrange the buns on a large baking sheet (a trick Martha taught us), to create a smooth assembly line for quick topping and serving.

| PET TIP |

TEETH RELIEF

If your little one gnaws or nips at just about anything he can get his gums on, people's toes included, he's likely cutting his adult teeth. The incisors (the two front teeth) come in around 12 weeks, followed by the canines, pre-molars, and molars, says Shawna Garner, U.S. lead veterinarian at FirstVet. (Dogs typically—and harmlessly—swallow their baby teeth.) To numb the resulting pain and sensitivity, offer Buddy ice cubes or frozen apple slices for munching, says Garner. For unwelcome biting behavior, keep a food toy filled with peanut butter or cheese in the fridge to offer as an alternative. "Once he takes it, give him a treat within two to three seconds, to reward him for the productive swap," says Garner. Remember to brush his new chompers once a day (for details, go to *marthastewart.com/petdentalcare*), preferably right before bed, says Garner, to give the enzymatic dog toothpaste time to work.

LET US HELP YOU!

E-mail your questions to *Ask.Martha@meredith.com*, or send them to Ask Martha, c/o Letters Department, *Martha Stewart Living*, 225 Liberty Street, New York, NY 10281. Please include your full name, address, and daytime phone number. Letters and messages become the property of Meredith Corp. and may be published, broadcast, edited, or otherwise used in any of its media. By submitting your questions to Ask Martha, you are agreeing to let us use your name and hometown in connection with our publication of your questions.

Reporting by Erica Sloan

LINDA PUGLIESE (MARTHA); GANDEE VASAN/GETTY IMAGES (DOG)

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Everyday FOOD

COOK, NOURISH, ENJOY

We prefer classic thick-cut bacon (not double-smoked), which doesn't overwhelm the dressing or tomatoes.

| PERFECTING A CLASSIC |

PARTY OF FOUR

The beauty of a wedge salad is in its simplicity: just crisp lettuce, sweet tomatoes, savory bacon, and blue-cheese dressing. However, all renditions are not created equal. Try our approach to amplify each element of the steak-house starter to cool, crunchy, super-satisfying effect.

TEXT BY CLAIRE SULLIVAN RECIPES BY SARAH CAREY

FOOD STYLING BY GREG LOFTS; PROP STYLING BY SUZIE MYERS; ILLUSTRATION BY BROWN BIRD DESIGN

PHOTOGRAPHS BY NICO SCHINCO

Ingredients

4 ounces mild blue cheese, such as Danish

¼ cup sour cream

3 tablespoons mayonnaise (we like Hellmann's)

⅓ cup low-fat buttermilk

1 tablespoon fresh lemon juice

2 tablespoons minced fresh chives, plus more for serving

Kosher salt and freshly ground pepper

5 ounces bacon (6 to 7 slices; we like Smithfield), cut crosswise into ½-inch-thick strips

1 cup ripe cherry tomatoes, or 1 beefsteak tomato (8 ounces)

1 head iceberg lettuce, rinsed, outer leaves removed

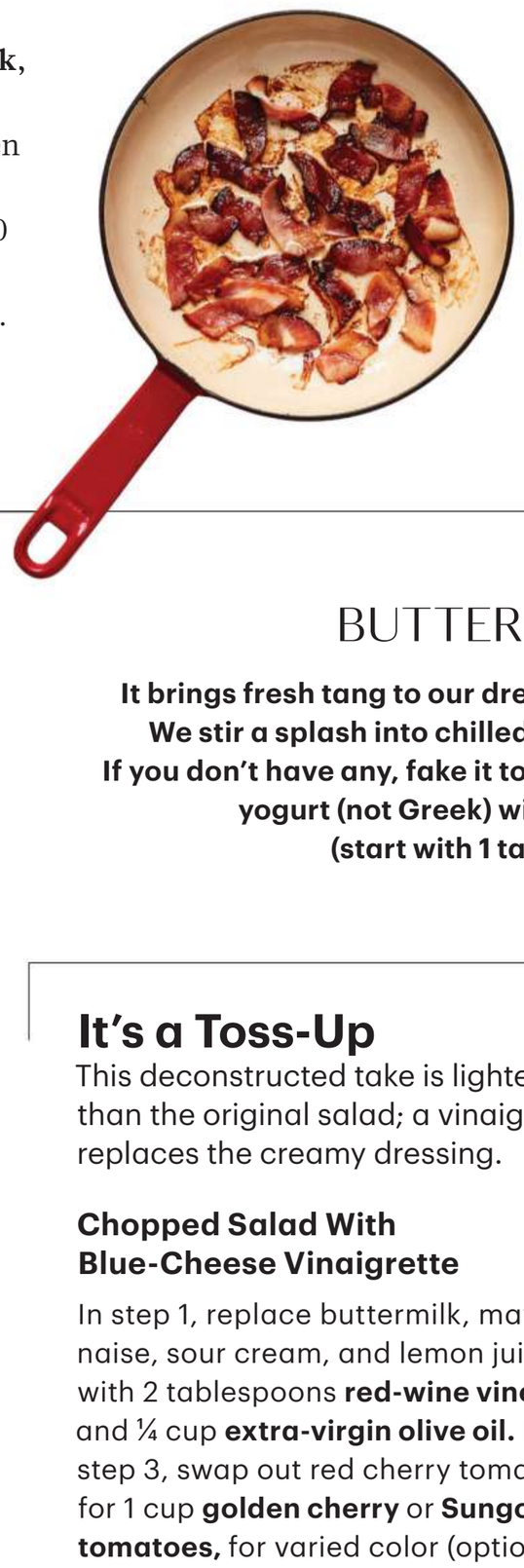
We go with **Castello Danish Blue** for its balance of creamy and sharp notes.

1 Prep the Dressing

Crumble **cheese** (you should have ¾ cup). Whisk together **sour cream**, **mayonnaise**, **buttermilk**, and **lemon juice** in a bowl. Stir in ½ cup cheese and **chives**, then season with **salt** and **pepper**. Cover and refrigerate at least 30 minutes (and up to 3 days) to allow the flavors to really meld.

2 Cook the Bacon

Place **bacon** in a medium heavy skillet over medium heat. Cook, stirring occasionally, until fat is rendered and bacon is crisp, about 8 minutes. Using a slotted spoon, transfer to paper towels to drain. Reserve bacon fat for another use (it's delicious for pan-frying hash browns), or discard.



3 Assemble & Serve

Halve **cherry tomatoes** (if using beefsteak, halve and squeeze out some seeds beforehand, so it's not watery, then cut into bite-size pieces). Season with salt and pepper; let stand 5 minutes. Cut **lettuce** through its core into 4 wedges; place each one on a plate. Spoon dressing on top and sprinkle with bacon, tomatoes, remaining ¼ cup blue cheese, and more chives.

BUTTERMILK BASICS

It brings fresh tang to our dressing and other simple recipes, too. We stir a splash into chilled soups, coleslaw, or potato salad. If you don't have any, fake it to make it: Thin out plain unsweetened yogurt (not Greek) with a splash of milk or water (start with 1 tablespoon per ⅓ cup).

It's a Toss-Up

This deconstructed take is lighter than the original salad; a vinaigrette replaces the creamy dressing.

Chopped Salad With Blue-Cheese Vinaigrette

In step 1, replace buttermilk, mayonnaise, sour cream, and lemon juice with 2 tablespoons **red-wine vinegar** and ¼ cup **extra-virgin olive oil.** In step 3, swap out red cherry tomatoes for 1 cup **golden cherry** or **Sungold tomatoes,** for varied color (optional); replace iceberg with 1 head **romaine** or 2 to 3 heads **Little Gem,** thinly sliced (about 5½ cups). Toss lettuce, tomatoes, and bacon with vinaigrette; season to taste. Serve with remaining blue cheese and chives.

"I refrigerate the lettuce until just before serving, so I get cold, crisp greens in every bite. Iceberg's subtle sweetness stands up well to creamy dressing, and romaine's bold crunch is my go-to with the tangy vinaigrette in the variation."

—food and entertaining director Sarah Carey

SMART STORAGE
Always keep tomatoes at room temperature: They turn mealy when refrigerated.

TOMATO-AND-BRIE TART

| WHAT'S FOR DINNER? |

BURSTS OF SUN

You say "tomato." We say, "Bring them on!" Vines are popping with the vibrant—and versatile—fruit right now. Bake them in a cheesy tart, enliven a chicken-and-eggplant "caprese," or sauté them with sausage and toss with gnocchi. The future is bright.

TEXT BY CLAIRE SULLIVAN
RECIPES BY SARAH CAREY

FOOD STYLING BY GREG LOFTS; PROP STYLING BY SUZIE MYERS

PHOTOGRAPHS BY LINDA XIAO

Grilled Chicken-and-Eggplant “Caprese”

Gnocchi With Sausage, Zucchini, and Tomato

Tuna, Tomato, and White-Bean Salad

Tomato-and-Brie Tart

Grilled Chicken-and-Eggplant "Caprese"

- **1¼ pounds boneless, skinless chicken-breast halves (4 small)**
- **Kosher salt and freshly ground pepper**
- **½ cup extra-virgin olive oil, plus more for drizzling**
- **2 medium eggplants (1½ pounds total), sliced ½ inch thick**
- **½ cup pitted Kalamata olives, coarsely chopped**
- **¼ cup chopped fresh herbs, such as parsley and mint, plus more for serving**
- **2 teaspoons white-wine vinegar**
- **1 pound mixed tomatoes, such as cherry and heirloom, sliced**
- **1 ball (8 ounces) fresh mozzarella, sliced**
- **Grilled rustic bread, for serving**

1. Heat grill to high. Pound chicken with a mallet or small pan to an even ½ inch thick. Season with salt and pepper; drizzle with 1 tablespoon oil. Toss eggplants with 3 tablespoons oil, season, and grill, flipping once, until charred in places and tender, about 4 minutes a side. Transfer to a bowl, cover, and let stand until fully softened, 10 minutes. Meanwhile, grill chicken, flipping once, until cooked through and charred in places, about 3 minutes a side.

2. Stir together olives, remaining ¼ cup oil, herbs, and vinegar; season to taste. Arrange chicken, eggplants, tomatoes, and cheese on a platter or plates. Sprinkle with olive mixture and more herbs. Drizzle with oil and serve with grilled bread.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 35 MIN. | **SERVES:** 4

Gnocchi With Sausage, Zucchini, and Tomato

- **1 tablespoon extra-virgin olive oil**
- **8 ounces sweet Italian sausage (about 3 links), casings removed**
- **1 large or 2 small zucchini (12 ounces), cut into a ½-inch dice (2 cups)**
- **1 pound mixed tomatoes, such as beefsteak and cherry, coarsely chopped (3 cups)**
- **Kosher salt and freshly ground pepper**
- **1 package (17.5 ounces) gnocchi, such as De Cecco**
- **⅓ cup pesto, homemade or store-bought (such as Buitoni)**
- **Fresh basil leaves, for serving (optional)**

1. Heat a large straight-sided skillet over medium-high. Swirl in oil, then add sausage and cook, breaking up pieces with a wooden spoon, until beginning to brown, 3 to 4 minutes. Add zucchini and cook, stirring occasionally, until beginning to brown, 3 to 4 minutes. Add tomatoes, season with salt and pepper, and cook until they start to break down and release their juices, 3 to 5 minutes.

2. Meanwhile, cook gnocchi in a large pot of salted boiling water according to package instructions. Reserve 1 cup pasta water; drain. Transfer gnocchi to skillet and toss to coat, adding pasta water as needed to create a silky sauce. Season to taste. Stir in pesto, sprinkle with basil, and serve immediately.

ACTIVE/TOTAL TIME: 30 MIN. | **SERVES:** 4

Tuna, Tomato, and White-Bean Salad

- **2 Yukon Gold potatoes (12 ounces), peeled and sliced ½ inch thick**
- **Kosher salt and freshly ground pepper**
- **8 ounces green beans, trimmed**
- **¼ teaspoon grated garlic (from 1 small clove)**
- **1 tablespoon red-wine vinegar**
- **1 pound tomatoes, such as Campari or beefsteak**
- **¼ cup extra-virgin olive oil, plus more for drizzling**
- **1 can (15.5 ounces) white beans, such as cannellini, drained and rinsed**
- **2 jars (each 5 ounces) high-quality tuna packed in oil, drained**
- **Arugula, for serving**

1. Place potatoes in a medium saucepan; add enough water to cover by 2 inches and 1 tablespoon salt. Bring to a boil, then cook until fork-tender, about 5 minutes. Using a slotted spoon, transfer to a plate. Return water to a boil; add green beans and cook until bright green and crisp-tender, 3 to 4 minutes. Drain.

2. Mix together garlic and vinegar; let stand 5 minutes. Grate 1 or 2 tomatoes to yield ½ cup; add to vinegar mixture. Whisk in oil; season to taste. Cut remaining tomatoes into wedges, arrange on a platter, season, and drizzle with oil. Toss white beans with half of dressing. Toss green beans with 1 tablespoon dressing; arrange on platter with potatoes, tuna, white beans, and arugula. Season to taste, drizzle with remaining dressing, and serve.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 20 MIN. | **SERVES:** 4

Tomato-and-Brie Tart

- **Unbleached all-purpose flour, for dusting**
- **8 ounces puff pastry (or 1 sheet of a 17.3-ounce package), preferably all-butter**
- **12 ounces mixed tomatoes, such as beefsteak and heirloom, cut into ¼-inch-thick rounds**
- **Kosher salt and freshly ground pepper**
- **2 tablespoons Dijon mustard**
- **4 ounces Brie, sliced ¼ inch thick**
- **1 tablespoon capers, drained**
- **1 teaspoon fresh thyme leaves, plus sprigs for serving (optional)**
- **1 tablespoon extra-virgin olive oil**
- **Dressed salad greens, for serving (optional)**

1. Preheat oven to 400°, with a rack in center. On a lightly floured sheet of parchment, roll pastry out to a 9½-by-11½-inch rectangle (⅛ inch thick). Trim edges straight. Refrigerate on a baking sheet 10 minutes. Sprinkle tomatoes with salt; arrange on a layer of paper towels. Top with more paper towels (to absorb excess liquid).

2. Score edges of pastry, creating a ½-inch border. Spread mustard inside border, then top with cheese, tomatoes, capers, and thyme, overlapping tomatoes slightly. Drizzle with oil, season with salt and pepper, and bake 15 minutes. Reduce temperature to 375°; continue baking until golden brown and cooked through, 25 to 35 minutes more. Sprinkle with thyme sprigs and serve warm or room temperature, with greens.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 1 HR. 10 MIN. | **SERVES:** 4

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Stand Up To Cancer is a division of the Entertainment Industry Foundation (EIF), a 501(c)(3) charitable organization.

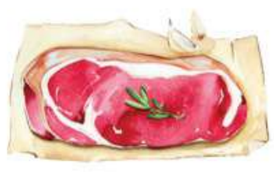
| KITCHEN WISDOM |

Coming in Hot

With a great steak on hand, all you need is salt, pepper, and a smoking grill to turn out a sizzling and satisfying main. Our food editors share their tips for cooking some of the most popular cuts to perfection, and their steadfast mantra: *medium-rare.*

TEXT BY CLAIRE SULLIVAN

CHOICE CUTS

		COOK TIMES *These are for medium-rare meat. To make it more or less done, see step 3 below.*
	Rib Eye A classic for a reason. This splurge-worthy piece is delectable boneless or bone-in. It's sliced from the rib for well-marbled, flavor-rich bites.	6 to 8 minutes a side for a 1½-inch-thick boneless steak.
	Porterhouse Bonus! This piece is two steaks in one: The large side is the New York strip, the smaller mild-tasting tenderloin; 2½ pounds will serve four. Cut slices off the bone so everyone can have both.	7 to 9 minutes a side for a 1½-inch-thick steak.
	Skirt Taken from just under the ribs, this one is long and flat. It has fat content throughout, which lends extra juiciness and makes it nearly impossible to dry out.	2 minutes a side for thinner pieces; 3 to 5 minutes for thicker ones.
	Top Sirloin This boneless piece from the loin, which is between the ribs and the round, is naturally lean but still packed with flavor. We prefer it to standard sirloin, which tends to be tougher.	4 to 6 minutes a side for a 1-inch-thick steak.
	**New York Strip** A bold statement for a special occasion, it has rich, intense flavor. It's cut from the short loin and has a firm texture, so be careful not to overcook it.	4 to 6 minutes a side for a 1-to-1¼-inch-thick boneless steak.
	Flank This boneless steak comes from the muscle just below the loin. Again, take care not to overcook—you'll be rewarded with deep flavor and tender bites.	4 to 6 minutes a side for a 1-to-1¼-inch-thick steak.

Light Your Fire

Here's how to achieve the right grill temperature to cook any cut.

GAS Heat on medium-high with the top closed for 15 minutes. Then turn off one burner, so you can finish cooking thicker pieces over indirect heat, or move steaks if there are flare-ups.

CHARCOAL Light a pile of coals (a chimney works best). When they're uniformly gray with red embers, spread them over three-fourths of the bottom rack, creating direct and indirect zones (see above). Replace top rack; heat, covered, for about 10 minutes.

TEST THE TEMP
Hold your hand about three inches from the grates and count full seconds: If you can keep it there for three to four (no longer), you're at medium-high heat.

"For defined grill marks, wait to move or flip the meat until you see a nice char."

—food and entertaining director Sarah Carey

Grill Like a Pro

1 PREP IT

Take the meat out of the fridge at least half an hour beforehand, to ensure even cooking. Fifteen minutes before you start, brush both sides with vegetable oil, and season generously with salt and pepper. Scrape the grill grates clean with a wire brush while they're hot, then oil them just before cooking.

2 POSITION IT

Cook steaks 1½ inches thick or less uncovered, over direct medium-high heat. For anything thicker (say, large porterhouses and rib eyes), start over direct heat; after the times noted above, transfer to indirect, cover, and finish cooking to the temperatures listed at right, so they can cook through without burning.

3 DEEM IT DONE

To check, insert an instant-read thermometer in the thickest part of steaks from the side (begin at the low end of the time range, subtracting a minute or so if you want rare meat). Our chef's guide: 120° for rare, 125° to 130° for medium-rare, 135° to 140° for medium, 145° to 155° for medium-well, and anything above 155° for well-done.

4 GIVE IT A REST

Once you pull the steak off the grill, let it sit for 10 minutes, tented with foil. The residual heat will finish the cooking, and the juices will have time to redistribute throughout (hello, flavor). For the best texture, slice against the grain.

ILLUSTRATIONS BY ENYA TODD

| SIP & REPEAT |

CHILL FACTOR

Inspired by fruity Mexican aguas frescas, these mouthwatering drinks are like a dip in the pool on a steamy day. Stir up one of our herbal simple syrups, then see what it can do with a little chopped melon, fresh citrus juice, a splash of water, and a handful of ice. Lemonade who?

TEXT BY CLAIRE SULLIVAN RECIPES BY RILEY WOFFORD

1

Watermelon-Lime-Mint Cooler

¼ cup sugar

¼ cup lightly packed mint sprigs, plus more for serving

6 cups peeled, chopped watermelon

⅓ cup fresh lime juice

Tequila (optional)

2

Cantaloupe-Grapefruit-Basil Cooler

¼ cup sugar

¼ cup lightly packed basil sprigs, plus more for serving

6 cups peeled, chopped cantaloupe

⅓ cup fresh grapefruit juice

Vodka (optional)

3

Honeydew-Lemon-Tarragon Cooler

¼ cup sugar

¼ cup lightly packed tarragon sprigs, plus more for serving

6 cups peeled, chopped honeydew

⅓ cup fresh lemon juice

Floral gin, such as Hendrick's (optional)

"My favorite of the trio has to be the honeydew cooler. The mild, fennel-like flavor of the tarragon tastes incredible with the sweet melon, and a splash of floral gin makes it happy-hour-ready."

—assistant food editor Riley Wofford

Melon Coolers

To take these quenchers into the cocktail zone, stir a shot (one ounce) of tequila, gin, or vodka into each serving.

In a small heatproof bowl, pour ½ cup **boiling water** over **sugar** and **herbs;** stir until sugar has dissolved. Let cool completely, about 20 minutes. Strain syrup into a blender; discard herbs. Add **melon, citrus juice,** and 1¾ cups **cold water;** blend until smooth. Strain through a fine-mesh sieve. Serve over ice, garnished with an herb sprig, or refrigerate in an airtight container up to 3 days.

ACTIVE TIME: 10 MIN. | **TOTAL TIME:** 25 MIN. | **SERVES:** 6 TO 8

FOOD STYLING BY RILEY WOFFORD; PROP STYLING BY SUZIE MYERS

PHOTOGRAPH BY LINDA XIAO

| HOMESCHOOL |

Flat-Out Delicious

For succulent chicken in a snap, spread your wings. The method known as spatchcocking—butterflying a bird and cooking it whole—ensures that it grills evenly, absorbs subtle smokiness, and achieves a crispy, golden-brown sear. Slather on our Dijon-rosemary marinade before it hits the flames, and let the flavors soar.

TEXT BY CLAIRE SULLIVAN RECIPE BY LAURYN TYRELL

1 | Spatchcock & Season

Place a 3½-to-4-pound **chicken** on a large cutting board, breast-side down. Using kitchen shears, cut along each side of backbone and remove (reserve for stock). Flip over; press firmly with your palm in center of breasts to flatten. Whisk together 3 tablespoons each **Dijon mustard** and **mayonnaise**, 2 tablespoons chopped **fresh rosemary**, and 1 tablespoon **fresh lemon juice**. Season chicken generously all over with **salt** and **pepper**; slather both sides with mustard mixture. Cover loosely and let stand while you prepare the grill, or refrigerate in a resealable bag up to 1 day (return to room temperature 1 hour before grilling).

2 | Start Slow

Heat grill to 350˚ for direct and indirect cooking. Oil grates over indirect zone, then place chicken, skin-side up, on it, with legs facing direct zone (this helps keep the breast from overcooking before the legs are done). Cover and cook, maintaining a temperature of about 350˚, until skin begins to brown and a thermometer inserted in thickest part of breast reads 150˚, 45 to 50 minutes.

3 | Sear & Serve

Oil grates over direct-heat zone. Using tongs, carefully flip chicken skin-side down over direct heat. Cook, moving occasionally to avoid flare-ups, until skin is charred in places and chicken is cooked through (thermometer should read 160˚), 5 to 10 minutes more. Transfer to a tray; tent with foil. Let stand at least 15 minutes before carving.

BREAK IT DOWN

For more on spatchcocking a bird, plus different flavor profiles to try, hover your phone camera here, or go to *marthastewart.com/spatchcock*.

TAKE IT INSIDE

To roast the chicken, follow step 1, then place it on a baking sheet fitted with a wire rack. Cook in a preheated 425° oven for 45 to 50 minutes, or until a thermometer inserted in the thickest part of the breast reads 160°.

+ LEFTOVER MAGIC

Save the bones after carving to parlay into a smoky, rich chicken stock. Place them, including the backbone, in a pot; cover with water. Add aromatics (try carrots, celery, and half an onion) and simmer 1 hour. Let cool, then strain and refrigerate in an airtight container for up to 5 days, or freeze for up to 3 months.

FOOD STYLING BY GREG LOFTS; PROP STYLING BY SUZIE MYERS

PHOTOGRAPH BY LINDA XIAO

TIP
Use the lot code to find your field

San Marzano, the Premier Choice
Known by Italian cooks & food aficionados as the gold standard for taste, Cento Certified San Marzano Tomatoes are the only US brand produced in Italy with growing & harvesting monitored to ensure world-renowned flavor. **findmyfield.com**

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WARNING

NEW CRACKER BARREL SHREDDED CHEESE MAY INHIBIT YOUR ABILITY TO ENJOY OTHER CHEESES.

SPRINKLE CAUTIOUSLY. Cracker Barrel Shredded Cheese is not for the faint of tongue. Known side effects include shocks of deliciousness, grateful taste buds, and an elevated sense of sophistication. SOME HAVE NOTED THAT CRACKER BARREL SHREDDED CHEESE LOOKS PHOTOSHOPPED. Some are wrong. Each shred is as long and thick as it appears here. While this shredded cheese is richer, creamier, and more decadent than other cheeses, it's still cheese, so USE CARE WHEN HOT. Cracker Barrel Shredded Cheese is thick-cut and therefore heavy. DO NOT LIFT WITH YOUR BACK. Remember, not all cheese is created equal.

CHEESE WISELY

July/August

"Smell the sea and feel the sky,
let your soul and spirit fly."

—Van Morrison, "Into the Mystic"

FLOWERS BY NAOMI DEMAÑANA; STYLING BY TANYA GRAFF

PHOTOGRAPH BY LENNART WEIBULL

BETWEEN THE BREAD

Anybody can slap together a sandwich, but there's a science to making a truly great one. The right ratio of filling to bread to condiment is crucial, as is a tantalizing mix of tastes and textures: savory and sweet, tart and spicy, crunchy and creamy, dense and fluffy. Sink your teeth into any one of these 12 overachievers.

PHOTOGRAPHS BY DAVID MALOSH TEXT BY ADRIANA VELEZ KALSEKAR
RECIPES BY SARAH CAREY AND GREG LOFTS

For all the recipes in this story, see page 96.

REIMAGINED CLASSICS

Shrimp-Louie Sandwich

"California Dreaming" is our theme song for this riff on the famed salad, said to have originated in the Golden State. We warm the namesake ingredient in butter, then lightly dress it in a lemony ketchup sauce flecked with paprika and chili powder—ancho, for a sophisticated heat. Avocado adds creaminess, and tender butter-lettuce leaves cradle it all like a cup. A little secret: Small shrimp are every bit as tasty as prawns, at a fraction of the price—and you don't have to chop them.

Turbo Turkey Club

It's not easy to improve upon an icon, but these details get it done. Borrowing the move for grilled-cheese greatness, we slather mayonnaise on one side of each white-bread slice before toasting, and face them outward to create a crisp, golden shell. (The middle slice is by-the-book whole wheat.) Seasoning each tomato slice helps its flavor trumpet through the caramel notes of the aged Gouda. A subtly sweet tang lingers after each bite: It's plum or tomato jam, balancing the smoky bacon.

Grown-Up PB&Js

MASCARPONE
+
CELERY
+
HONEY
+
CHILI FLAKES
+
CREAMY PEANUT BUTTER

ORANGE MARMALADE
+
BANANA
+
TOASTED COCONUT
+
SESAME BUTTER (SUNFLOWER SEEDS OPTIONAL)

FIG JAM
+
FRESH RASPBERRIES
+
CHOPPED DARK CHOCOLATE
+
ALMOND BUTTER

DREAM TARTINES

Grilled Summer Squash

The ever-abundant and highly agreeable vegetable veers spicy when topped with fresh red chiles and mostarda (preserved fruit in a mustard syrup). Slice your zucs lengthwise for quick grilling; if you use baby squashes, halve them. For the base, we like Taleggio or fontina cheese for the way they melt into nutty, fruity gooeyness, and grill-toasted country bread for a light foundation that won't bow under pressure.

Salmon & Horseradish Whipped Cream Cheese

They're not just for brunch anymore. Here, velvety gravlax rests on a cloud of cream cheese that's been zinged with freshly grated horseradish and lemon zest. Choose the store-bought whipped kind for a mousse-like texture, or beat the regular kind with heavy cream for a richer result. The hypnotic pumpernickel swirls in marble rye bread have a hint of mellow cocoa; capers, red onion, and dill supply more spark.

Heirloom Tomato With Garlic-Parsley Aioli

Step one: Start with a humdinger of a ripe heirloom. Cut a thick slice crosswise to reveal its trippy, tie-dye colors, and sprinkle on salt and pepper. Next comes our speedy aioli—smashed garlic and minced parsley stirred into your favorite mayonnaise. Layer it all on toasted brioche, and finish with sweet, crunchy pea shoots.

Mortadella & Marinated Artichoke

This is our kind of Italian luxury good. First, broil ricotta and Parmigiano-Reggiano on a rustic roll for a creamy, Alfredo-like underpinning. Drape a few slices of rich, silky mortadella on top, followed by herbaceous marinated artichoke hearts and a garnish of peppery arugula. While eating, close your eyes and picture Tuscany.

ROCKING ROLLS

Roast Beef & Cheddar Grinder

For this megahit, we took our cue from Welsh rarebit (a British pub staple consisting of spicy cheddar sauce on toast) to create a cheese sauce redolent of caramelized onions, mustard, and the malty hops of beer. Heap it on the bottom of a ciabatta or other rustic roll, followed by thinly sliced roast beef and giardiniera—Italian-style pickled veggies—for bright crunch and brine. Scoop out the top of the bread to make room for the fillings.

Stuffed-Mushroom Hoagie

Imagine a giant stuffed mushroom as a delectable main event. For the ultimate umami experience, we salt, then broil buttons and portobellos to draw out their moisture and concentrate their earthy flavors. Next, we pile on piquant provolone and a parsley salad tossed with matchstick carrots and pickled peppers. Where are the breadcrumbs, you ask? In the garlic-buttered hoagie roll that surrounds the goods.

ART DIRECTION BY JAMES MAIKOWSKI; FOOD STYLING BY GREG LOFTS; PROP STYLING BY TANYA GRAFF

Fried-Fish Subs With Thai-Style Chili Sauce & Herbs

These superheroes will fly you to Southeast Asia. For a crisp batter that keeps the cod fillets moist, tender, and flaky, we whisk together flour, cornstarch, seltzer, and baking powder. Fried shallots lend the sandwiches extra crunch—and even better, you can fry the fish in the allium-infused cooking oil. Rounding out the flavor-fest are pungent fish sauce, garlicky-sweet nam prik pao (Thai chili sauce), a shower of fresh herbs, and the floral pucker of lime juice.

TICKET TO PARADISE

To set a chic and summery outdoor scene, bring in some bamboo—there's nothing it can't make better, more beautiful, and, well, beachier. Both natural and sustainable, it gives a bohemian vibe to furniture, a casual flair to tableware, and a transportive effect to lighting. You can put the versatile reed—and its cousin, rattan—to use all season, and escape in your own backyard.

PHOTOGRAPHS BY DANA GALLAGHER
TEXT BY JENNIFER FERNANDEZ
CREATED BY HILARY ROBERTSON

UPGRADE YOUR SHADE

A *palapa*-style raffia umbrella whispers, "Chillax." To make it totally tropical, slip the pole into a hollow stem of bamboo (available at garden centers) before staking out a spot. This rattan lounger is resort-worthy, too: It lets you recline while dangling your feet in the water (or stretching them out on the grass), then folds up flat. For sources, see opposite page.

SERVE IN STYLE

A rattan tray inspired by woven goods from the Philippines offers a hydration station, and then some: Just fill a seagrass-wrapped carafe with citrusy water and set out nibbles to keep your crew satiated between dips in the pool. Acrylic tumblers and (compostable) bamboo plates let you clink and snack safely.

THE DETAILS *Opposite:* **Bayside-21 Hula thatched tiki umbrella,** *8', in Natural (similar to shown), $109, amazon.com.* **Resol Rattan Beach Chair The Resol lounger,** *$225, resolbeach.com.* **Intiearth Playa basket,** *in Medium (far right), $86, intiearth.com. This page:* **Crate & Barrel Artesia natural round rattan tray with handles,** *$50, crateandbarrel.com.* **Bamboo Veneerware round bamboo plates** *(similar to shown), from $9 for 8, bambuhome.com.* **Canvas Home Vilnius linen napkins,** *in White, $97 for 4, canvashomestore.co.uk.* **McGee & Co. Samos seagrass-and-glass pitcher** *(similar to shown), $28, mcgeeandco.com.* **West Elm Verdana outdoor glassware** *(similar to shown), $48 for 6, westelm.com.*

RAISE SOME CANES

Nothing sounds nicer to us than swimming over to this pop-up pool cabana, but it'll transform any outdoor setting—and provide shade. The walls are X-shaped bamboo supports; the top is a textbook lattice. No tools or construction skills are required; just zip-tie the poles together where they intersect, and wrap the joints with rope for a rustic finish. (See page 102 for an illustrated how-to.) Knot canvas tarps into place, then kit it out. The daybed has performance-fabric cushions, so damp swimsuits won't dampen their outlook.

THE DETAILS: Serena & Lily Avalon daybed, *$1,398; and* **mattress & bolsters,** *from $998, serenaandlily.com.* **Maison de Vacances stone-washed-linen pillows,** *from $200 each, clic.com.* **Ceylon-Prides wicker floor lamp** *(hanging in cabana), from $114, ceylonprides.etsy.com.* **CB2 Keelah natural-rattan hurricane** *(on ground, to left of daybed), $50, cb2.com.* **Anthropologie Annisa planter** *(far right), $98, anthropologie.com.* **IKEA Nilsove armchair** *(far left), in Rattan/White, $89, ikea.com.* **Urban Outfitters Caroline rattan stool** *(to right of daybed), $129, urbanoutfitters.com.*

SETTEE THE MOOD

A rattan daybed is so striking, the rest of your space will be a breeze to furnish. This patio has a roof, but yours doesn't have to—outdoor-fabric cushions deflect a drizzle, and the frame is light enough to move inside in a downpour. For extra atmosphere, surround it with lush plants, and prop a few fresh-cut bamboo stalks (plentiful at garden centers) against the walls to get that summery rustle in the wind. When they dry, snip the branches into a silvery arrangement for inside.

THE DETAILS: Foersom & Hiort-Lorenzen MDD Nest 2-seater outdoor sofa, *in Natural, $3,565, cane-line.us.* **Jao Social Club French bedroll,** *in Autumn Colors Safran, $212, jaosocialclub.com.* **Ecovibe woven-rattan pedestals with metal feet,** *in Small, $45; and Large, $55, ecovibestyle.com.*

LIFT UP LUNCH

Bamboo's your best friend for cool, casual dining outdoors. Smooth, dishwasher-safe plates made from the plant are an eco-alternative to plastic; pair them with knobby flatware and cane-wrapped stone paperweights for anchoring napkins. A rattan plant stand puts sliced melon on a pedestal. Add a base of pastel linens, and pull up a chair.

THE DETAILS: Betsy Bauer Studio bamboo-wrapped rock, *in Random Weave, $78, bloomist.com.* **West Elm Mini Check napkin,** *$40 for 4; and* **cotton-canvas place mat,** *in Rose, $20 for 2, westelm.com.* **Fable Colorful bamboo plates,** *in Blush (similar to shown), $48 for 4, food52.com.* **Pottery Barn natural bamboo flatware,** *$60 for a 5-piece set, potterybarn.com.*

LIGHT THE NIGHT

And set the stage for a dreamy midsummer night's dinner. We put LED votives inside bamboo lanterns, then hung them from branches with garden-center string for an entrancing firefly glow. Another one at the base of a tree shines the way to the table, which is actually a reclaimed wooden door from Etsy laid across two DIY bamboo sawhorses. See page 102 for sources and an illustrated how-to.

THE DETAILS: Serena & Lily Rutherford bamboo lanterns, *$248 each, serenaandlily.com*. **HK Living rattan benches,** *$279 each; and* **rattan dining chairs,** *in Natural, $279 each, hklivingusa.com*. **Crate & Barrel cane-fiber tray** *(on bench), $50, crateandbarrel.com*.

COASTAL *Callings*

A STONE'S THROW

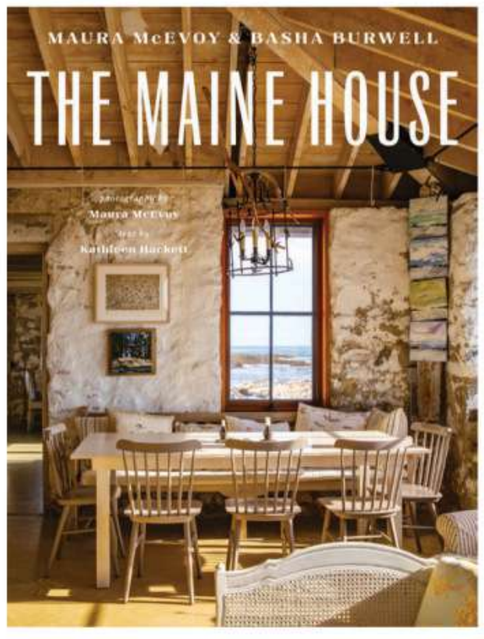
More than three thousand islands speckle Maine's coastline. This one, called Hunting Island, is a five-minute motorboat ride from Cape Newagen in the town of Southport, about an hour north of Portland. The sole dwelling was originally built in the early 20th century as a hunting-and-fishing camp, and had no electricity or proper plumbing until 2011, when Kate and Bob Horgan hired Boothbay-based contractors Knickerbocker Group to fully renovate it. They rebuilt the roof, which is now covered in standing-seam metal, and added awning-style windows made of durable mahogany and painted in Benjamin Moore Soft Jazz. But they preserved its weathered charm—even using stones from the site and beach-sand mortar to restore and add onto the cottage.

Like the craggy spits of land they sit on, many homes dotting the Maine shoreline are rustic and unique in beauty, and shaped by decades of wind, weather, and waves. This summer cottage, on an island so tiny it practically disappears during storms, was thoughtfully renovated to handle anything, even regular winter floods. It's just one of 30 gems featured in Maura McEvoy and Basha Burwell's new book, *The Maine House*.

PHOTOGRAPHS BY MAURA McEVOY

UP AND AWAY

High tide can bring seawater six feet from the cottage's front door, so buttoning it up well before winter storms hit is essential. "The first spring, we returned to find the front door and two kitchen windows gone. There was a boulder in the living room," says Kate. The couple replaced plywood winter window coverings with polycarbonate ones custom-designed-and-built by Knickerbocker Group, and poured sealed-concrete floors with vents to let water flow out. The steel rods rimming the ceiling support the stone walls and have hooks to hang up the long gray couch (which came with the place) and wooden furniture, mostly gathered by Kate at antiques shops in Maine, Vermont, and New Jersey. Cushions get stored upstairs, and upholstered chairs go to a guesthouse built on higher ground. The art is by Mainers: A Paula Ragsdale painting is at left, while the other two are by Martha Burkert.



From its jagged beaches to its inland farmlands, Maine brims with lovingly restored one-of-a-kind homes like this one. See 29 more in *The Maine House*, by Maura McEvoy and Basha Burwell, with photographs by McEvoy and text by Kathleen Hackett, out now from Vendome Press.

FROM *THE MAINE HOUSE*, BY MAURA MCEVOY AND BASHA BURWELL, TEXT BY KATHLEEN HACKETT © 2021, PUBLISHED BY VENDOME

ALL THINGS CONSIDERED

Right: In the living room and elsewhere, the original stone walls were supported by nondestructive reinforcing (including the steel rods visible in the photograph at left) but kept intact. The slipcovered armchair is by Lee Industries. Electrical outlets sit above flood level, powered by wiring contained in conduits. *Below:* The kitchen is part of a two-story, 365-square-foot addition. Its marble countertops were inspired by a cover of *Living*, says Kate: "I gave it to Knickerbocker, and they copied them!" The counters and sink are the only fixed elements; Knickerbocker Group custom-built sturdy portable cabinets—some on casters—that can be moved to the back of the house, which gets less water, for the winter. The walls and ceiling are whitewashed cedar, and the light fixtures are from Rejuvenation. Local artist Philippe Villard made the dish rack.

THE CAPTAIN'S QUARTERS

A pair of twin beds were all this room (one of two original bedrooms) could fit when Bob and Kate bought the cottage in September 2010. They expanded it as part of the addition. It's set over the kitchen and a new guest room; the stone wall marks where the original structure ends. On the other side of the wooden wall is a bathroom with a washer and dryer, bidet, large shower, and separate tub with views of a lighthouse on a neighboring island. The garment-dyed, handmade linen bedding is by California-based Bella Notte. "It's those unexpected touches that bring civility to life on a rock!" says Kate. The painting is by John Seitzer.

OLDIES BUT GOODIES

Above: Kate, who has a decorating business called Darché Designs, chose furnishings that would not compete with the house's raw beauty. This eating area with views of Newagen harbor is adjacent to the expanded kitchen. She found the gray cupboard at an antiques shop in nearby Wiscasset; it holds pantry goods and vases. The tall, skinny clock is from Abacus Gallery, in Boothbay Harbor; the botanical prints are from the Frederick Galleries in Spring Lake, New Jersey (where the couple spend other months of the year); and the small framed artworks are by Kim and Philippe Villard. The table and chairs came from The Nest, also in Spring Lake (but now closed).
Right: Opposite the eating area, an original staircase leads to the remodeled primary bedroom and bath. The railings are new, but the driftwood banister is a lifer.

SWEET SUMMER

If you're swimming in ripe *peaches, plums,* and *berries* right now, make a *glorious* fruit dessert while the sun shines. These *simple recipes* put the *season's stars* front and center, and leave plenty of time for you to while away the afternoon.

PHOTOGRAPHS BY
PAOLA + MURRAY

TEXT BY
AMY SCATTERGOOD

RECIPES BY
SARAH CAREY

Plum Tart

For all the recipes in this story, see page 98.

START WITH A TART

When you stumble upon specialty plums like mirabelles or greengages, or have a basket of red or black ones or even pluots, a puff-pastry crust is all the canvas you need to make this showpiece. It's just a combo of rolled pastry and sliced fruit, held together by a bit of sugar, cornstarch, and a squeeze of lemon. Store-bought puff pastry is a fast option (we also offer a painless recipe, if that appeals). Once it's flattened and the fruit fanned across it like playing cards, be sure to let it bake fully—get that crust to a deep gold, the fruit caramelized—to, um, plumb its rich potential.

THE DETAILS: Heather Taylor Home gingham tablecloth, *in Sunflower, from $186, heathertaylorhome.com.*

COME FULL CIRCLE

Roasting or preserving fruit can intensify its flavor, but sometimes the best thing to do with ripe berries is leave them alone. Here, a gluten-free almond crust cradles dark-chocolate mousse to form a dramatic backdrop for bright raspberries. The crust bakes first; then the mousse is poured in and chilled until set—you can do this a couple of days ahead. Just before serving, arrange the berries in concentric circles and dust the top with powdered sugar. And if you spot good blackberries or golden raspberries at the farmers' market instead? Be our guest.

Chocolate-Mousse Tart With Fresh Berries

SOLVE FOR PIE

Blueberry pie is an iconic summer dessert, as fitting at a garden party as after a ballgame. A great one heralds the fruit in a jammy interior, the heat breaking it down into a deep-indigo center. The berries can be sweet or tart, depending on their size and provenance; pairing wild with conventionally grown celebrates the attributes of both, and cooking most of them first boosts their flavor and makes the filling less watery. A squeeze of lime and pinch of allspice give a zesty kick; finishing with a coconut-lime crumble adds tropical punch and more texture—but the lattice version isn't much harder than braiding your hair.

Classic Lattice and Coconut-Lime-Crumble Blueberry Pies

Double-Crusted Jam Tart

CUE A FLASHBACK

Imagine the beloved breakfast treat of your childhood, but enveloped in a tender crust, filled with ripe fruit from the farmers' market—and the size of the toaster itself. Though this one may look advanced, it's really just jam spooned between two layers of rolled-out crust. It's also endlessly variable: Any fruit or flavor goes. Here, dried peaches are reconstituted and puréed, then added to a pan with fresh peaches, sugar, salt, and lemon juice and boiled down into a thick ambrosia. (Make an extra jar or two while you're at it, and thank us later.) The filling gets sealed in with the edges of a fork, and the tart baked until golden and, yes, toasty. Once it's cooled and glazed, sprinkle on a confetti of crushed freeze-dried strawberries or raspberries.

ART DIRECTION BY RYAN MESINA; FOOD STYLING BY SARAH CAREY; PROP STYLING BY SUZIE MYERS

AIM TO PLEASE

This strawberry, cream, and meringue confection is so gorgeous, you won't need flowers on your table. It resembles a pavlova, but the meringue base omits vinegar and cornstarch, and is baked in a pie dish so it sets into a pretty shell. Rather than filling it with raw berries (pavlova-style), we quick-cooked strawberries and stirred in some gelatin—and a generous pour of lemon juice—then combined them with sliced fresh berries to create a base for whipped cream and mounds of (even more) berries. What looks like a weightless swirl is a sliceable centerpiece.

Strawberry-Lemonade Angel Pie

THIS WAY *Wander*

WELCOME PATH

Chartreuse ‘Wheeler’s Dwarf’ pittosporum, silvery lamb’s ears, and petite-flowered erigeron hug a walkway from the house’s front door to the side yard. ‘Pagan Dance’ irises add color, and ‘Karl Foerster’ feather reed grass brings texture and movement.

When a Bay Area couple moved into a new home five years ago, the yard was a patchwork of concrete, dirt, and overgrown shrubs. Instead of planting a high-maintenance lawn, they went a little wild. The result is an oasis of flowers, fruit trees, and inviting spots where they can catch some air every day.

PHOTOGRAPHS BY
CAITLIN ATKINSON

TEXT BY JULIE CHAI

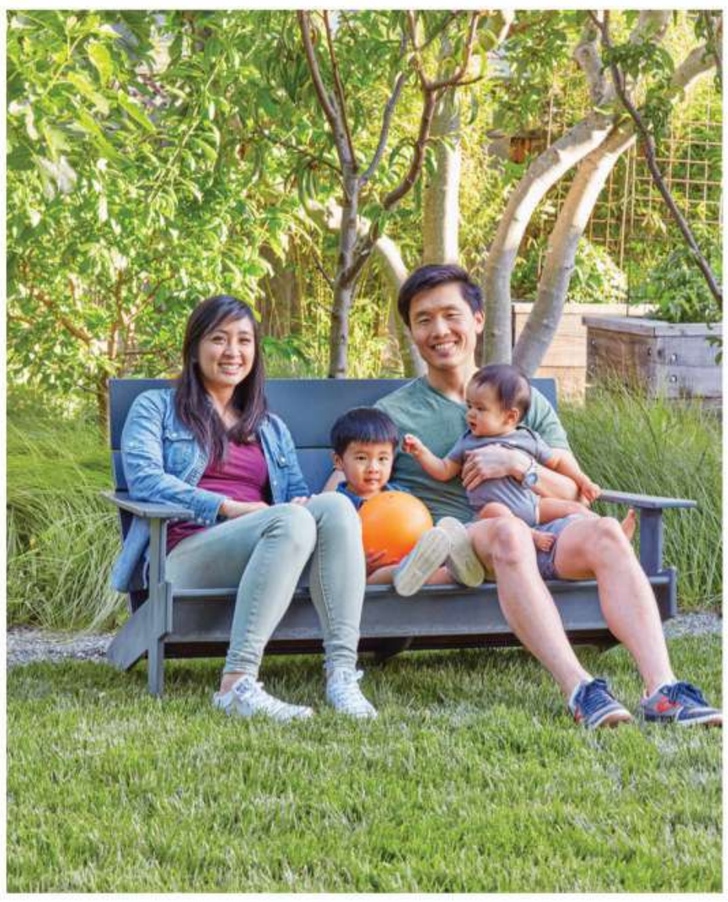
IN MOUNTAIN VIEW, California, where the weather is mild nearly year-round, software engineers Sarah Nguyen and Andrew Poon wanted their garden to be a sprawling outdoor living space. They envisioned beds overflowing with flowers, fresh produce to pluck for a salad, and breezy open areas where they could unwind and entertain. And since they were planning to have kids, it needed plenty of room to run and play.

The couple hired Oakland-based Pine House Edible Gardens for the transformation. "I like their philosophy of having as many edibles as possible without it looking like a farm," says Nguyen. Owner and designer Leslie Bennett and landscape architect Holly Kuljian worked closely with them, merging Nguyen's love of a floriferous English-cottage style with crops the couple wanted to grow, including strawberries, yuzus, and other citrus. The garden is organic, harnessing pollinator-attracting flowers like buddleia, penstemon, salvia, and yarrow to draw birds, butterflies, and

bees. Drip irrigation provides efficient supplemental water, and beds are planted densely to leave little soil exposed, which suppresses weeds and minimizes evaporation.

Instead of a thirsty, time-consuming lawn, Bennett and Kuljian filled the front yard with a succession of easygoing flowers and perennials that morph with the seasons and "always look completely gorgeous," says Nguyen. The backyard, with its "rooms" for eating, lounging, and sitting around the firepit, is made for get-togethers. All the areas are linked by a concrete path that loops the plot's perimeter—and makes a perfect racetrack for the couple's sons, 4-year-old Hunter and nearly 2-year-old Darius, to run, bike, and pull their wagons on. Narrower paths paved with pea gravel lead to harvest spots and clearings under mature trees, where guests can overflow. "We prefer hosting at home to eating out," Nguyen says. "It's a lot more comfortable, since many of us have young kids."

As the garden has grown in, new traditions have taken root. Starting in June every year, the children harvest strawberries. In summer, Nguyen and Poon share their bounty with neighbors, giving away their abundance of plump tomatoes and figs. Each autumn, friends join forces with Nguyen's parents to pick and dry heaps of persimmons from their tree. And on any given day, you'll find the family tossing a ball in back, chatting with neighbors out front, or enjoying a meal made from homegrown ingredients. "This is where the magic happens," Poon says. "I have so many favorite memories tied to this space."



GREEN SPACES

Above: **Asian pears, avocados, blueberries, pears, and strawberry guavas grow in a narrow front bed between the couple's driveway and their neighbor's; they can easily pluck them from a path of pavers. The fruit are tucked among evergreen lamb's ears, yellow 'Swane's Golden' cypress, 'Big Red' kangaroo paws, 'Icee Blue' podocarpus, and apricot-hued amber carpet roses. *Left*: Sarah Nguyen, Andrew Poon, and their boys, Hunter and Darius, pile onto a bench on the only patch of lawn in the backyard. It's both a play space for the kids and a breakout zone during gatherings. *Right*: A dining table is nestled amongst pink 'Eden' climber roses, swordlike *Beschorneria yuccoides*, and an apricot tree chosen to provide seasonal shade. The family eats as many meals as possible here.**

GOODS FOR A GATHERING

***Above*: Curved benches flank an entry courtyard made of flagstone pavers, interplanted with creeping thyme. The spot ushers in much impromptu chitchat. "We were inviting neighborliness," says designer Leslie Bennett. *Below, from left*: Peachy *Coprosma* 'Rainbow Surprise' plays off the vivid-orange fruits of a loquat tree, blue-gray *Teucrium fruticans*, and an evergreen dogwood; together, they create subtle screening from the street. A grid of nectarine, fig, pluot, plum, and peach trees is an homage to the vast orchards that once covered the region, while grassy *Carex divulsa* below blends in with the rest of the scenery. Poon loves that fresh herbs and vegetables can be picked from the garden's raised beds and fruit grabbed from the trees all year; he enjoys crafting cocktails with the abundant citrus and puréeing tomatoes into sauce from summer through autumn.**

STURDY SEATS

Built-in concrete benches, generous enough for six people (with room to pull up additional chairs), surround the firepit, where the family often cozies up and roasts marshmallows as the sun goes down. Purple-stemmed *Trachelium caeruleum* 'Hamer Pandora', claret *Leucadendron* 'Ebony', and silver *Echeveria* x *imbricata* frame one bench, while 'Burgundy Iceberg' roses and white-and-maroon spikes of *Acanthus mollis* flourish under a mature 'Fuyu' persimmon tree they inherited when they bought the property.

The Workbook

| RECIPES, HOW-TOS, AND SOURCES FROM THIS ISSUE |

BETWEEN THE BREAD

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Shrimp-Louie Sandwiches

To help keep everything in place, put the lettuce leaves on the bread slices first, and cradle the shrimp salad inside the leaves.

- **2 tablespoons ketchup**
- **1 tablespoon fresh lemon juice**
- **½ teaspoon ground paprika**
- **¾ teaspoon chili powder, preferably ancho**
- **Kosher salt and freshly ground pepper**
- **2 tablespoons unsalted butter, plus more, melted, for brushing**
- **2 cups frozen cooked salad shrimp (9 ounces), thawed, drained, and thoroughly patted dry (1½ cups)**
- **5 scallions, light- and dark-green parts only, thinly sliced (⅔ cup)**
- **1 small avocado, halved, pitted, peeled, and cut into a ½-inch dice**
- **4 slices sweet Hawaiian, potato, butter, or similar soft white sandwich bread**
- **Butter-lettuce leaves, for serving**

1. In a bowl, stir together ketchup, lemon juice, paprika, chili powder, 1 teaspoon salt, and ¼ teaspoon pepper. Melt butter in a small saucepan over medium-low heat. Add shrimp and cook, gently stirring, just until warmed through but not hot, 1 to 2 minutes. Transfer to bowl with ketchup mixture; stir to combine.

2. Gently fold in scallions and avocado; season to taste. Lightly brush one side of each bread slice with melted butter. Sandwich shrimp mixture and lettuce leaves between buttered sides of bread slices; serve immediately.

ACTIVE/TOTAL TIME: 20 MIN. | **MAKES:** 2

Turbo Turkey Club

For a classic presentation, insert a toothpick into each quadrant, cut into quarters, and plate with potato chips and pickles.

- **Mayonnaise and plum or tomato jam, for spreading**
- **4 slices white sandwich bread**
- **2 large romaine or other crisp lettuce leaves, torn into pieces**
- **8 ounces thinly sliced roast turkey**
- **2 ounces thinly sliced aged Gouda**
- **2 slices whole-wheat or multigrain bread**
- **2 thick slices beefsteak or heirloom tomato**
- **Kosher salt and freshly ground pepper**
- **4 slices bacon, halved, cooked until crisp, and drained on paper towels**

1. Spread a thin layer of mayonnaise over one side of each white-bread slice. Heat a skillet (preferably cast iron) over medium-high; add white bread, mayo-sides down, and reduce heat to medium-low. Cook, undisturbed, until a crisp, golden-brown crust forms, about 2 minutes. Transfer bread to a cutting board or plate, toasted-sides down.

2. Spread a thin layer of jam over untoasted sides of 2 white-bread slices; divide half of lettuce, half of turkey, and all of cheese evenly on top. Spread a thin layer of jam over one side of each wheat-bread slice and place on top. Stack remaining turkey on wheat-bread slices. Top with tomato, season with salt and pepper, then top with bacon and remaining lettuce; sandwich with remaining 2 white-bread slices, toasted-sides up. Serve immediately.

ACTIVE/TOTAL TIME: 15 MIN. | **MAKES:** 1

Grown-Up Peanut-Butter-and-Jelly Sandwiches

Try our suggested pairings, or mix and match different combinations of nut or seed butters; jams, marmalades, or other sweeteners; and sliced fruits.

- **Old-fashioned butter bread, such as Martin's, or similarly soft, fluffy sandwich bread**

VARIATION 1

- **Creamy peanut butter, mascarpone, sliced celery, chili flakes, honey**

VARIATION 2

- **Sesame butter (such as Seedible Creamy or Crunchy Sunflower), orange marmalade, sliced banana, lightly toasted flaked coconut**

VARIATION 3

- **Almond butter, fig jam, halved fresh raspberries, chopped dark chocolate, flaky sea salt**

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Spread nut or seed butter on one slice of bread. Spread mascarpone, marmalade, or jam on another slice. Top with remaining ingredients; sandwich together to serve.

ACTIVE/TOTAL TIME: 5 MIN. | **MAKES:** AS FEW OR AS MANY AS YOU LIKE

Grilled Summer-Squash Tartines

Mostarda is a sweet-and-savory Italian condiment consisting of mustard, syrup, and candied fruit (either a single type, such as apple or pear, or a combination). For a vegan version of this recipe, omit the cheese.

- **1 large or 2 small summer squashes (12 ounces), sliced lengthwise into scant ¼-inch-thick planks; or 8 baby squashes, halved lengthwise**
- **4 thick slices Italian baguette or similar rustic bread**
- **Extra-virgin olive oil, for drizzling**
- **Kosher salt and freshly ground pepper**
- **4 ounces Taleggio or fontina, thinly sliced**
- **⅓ cup mostarda or fruit chutney, coarsely chopped if fruit is in large pieces**
- **1 fresh chile, such as Fresno or red finger, thinly sliced (ribs and seeds removed for less heat, if desired)**
- **Cilantro leaves and tender sprigs, for serving**

1. Heat grill to medium-high for direct and indirect cooking. Lightly drizzle squashes and bread with oil; season squashes with salt and pepper. Grill squashes and bread over direct heat, flipping once, until bread is crisp and squashes are tender and charred in places, 2 to 3 minutes total for bread; 5 to 6 minutes total for squashes. Transfer to a platter or cutting board. Top bread evenly with cheese; return to grill over indirect heat. Cook, covered, just until cheese melts, about 2 minutes.

2. Top cheese toasts with grilled squashes, mostarda, chile, and cilantro. Lightly drizzle with oil and serve immediately.

ACTIVE/TOTAL TIME: 20 MIN. | **MAKES:** 4

Salmon and Horseradish-Whipped-Cream-Cheese Tartines

For a shortcut (and a more mousse-like texture), fold horseradish into one cup of store-bought whipped cream cheese. If you're feeling ambitious, bake homemade marble rye bread (for our recipe, go to *marthastewart.com/marble-rye*).

- **¼ cup cream cheese (2 ounces), room temperature**
- **¼ cup cold heavy cream**
- **½ teaspoon finely grated lemon zest, plus wedges for serving**
- **2 teaspoons freshly grated horseradish (or 2 tablespoons prepared horseradish, drained and squeezed of excess moisture), plus more to taste**
- **4 slices marble rye bread**
- **4 ounces sliced gravlax or smoked salmon**
- **Capers, drained (rinsed and drained, if salt-packed), for serving**
- **Thinly sliced red-onion rounds, for serving**
- **Trout roe, salmon roe, or caviar; and fresh dill, for serving (optional)**

In a bowl, beat together cream cheese and cream until light, fluffy, and approximately doubled in volume; fold in lemon zest and horseradish, adding more horseradish to taste if desired. Divide evenly among bread slices, spreading to edges. Top with gravlax, capers, onion, roe, dill, and more horseradish to taste. Serve with lemon wedges.

ACTIVE/TOTAL TIME: 15 MIN. | **MAKES:** 4

Heirloom-Tomato Tartines With Garlic-Parsley Aioli

You can replace brioche with another enriched pan loaf, like shokupan (Japanese milk bread) or challah.

- **⅓ cup mayonnaise**
- **2 teaspoons Dijon mustard**
- **½ teaspoon minced garlic**
- **Kosher salt and freshly ground pepper**
- **¼ cup finely chopped fresh parsley leaves**
- **½ teaspoon finely grated lemon zest, plus 1 tablespoon fresh juice**
- **4 thick slices brioche, lightly toasted**
- **1 large heirloom or beefsteak tomato, cored and cut into 4 thick slices**
- **Flaky sea salt, such as Jacobsen, and pea shoots or sprouts (optional), for serving**
- **Extra-virgin olive oil, for drizzling**

1. Make aioli: In a bowl, stir together mayonnaise and Dijon. Sprinkle garlic with a pinch of kosher salt; mash to a paste with the side of a chef's knife. Stir into mayonnaise mixture, with parsley and lemon zest and juice; season with kosher salt and pepper.

2. Divide aioli evenly among toasted bread slices, spreading to edges. Top each with a slice of tomato; season with flaky salt and pepper. Top with pea shoots, lightly drizzle with oil, and season with more flaky salt; serve.

ACTIVE/TOTAL TIME: 15 MIN. | **MAKES:** 4

Mortadella-and-Marinated-Artichoke Tartines

Other deli meats, such as bologna, ham, or even turkey or chicken, are delicious in these tartines.

- **½ cup ricotta**
- **¾ ounce Parmigiano-Reggiano, finely grated (¼ cup), plus more, shaved, for serving (optional)**
- **3 tablespoons extra-virgin olive oil, plus more for drizzling**
- **Kosher salt and freshly ground pepper**
- **4 thick slices ciabatta (or 2 small ciabatta rolls, split in half) or similar rustic bread, lightly toasted**
- **4 ounces thinly sliced mortadella**
- **2 Italian-style marinated artichoke hearts (from 1 small jar), drained and sliced**
- **Arugula leaves, for serving**

1. Preheat broiler, with a rack 6 inches from heating element. In a bowl, stir together ricotta, Parmigiano, and oil; season generously with salt and pepper. Divide evenly among bread slices, spreading almost to edges but leaving a ¼-inch border. Transfer to a rimmed baking sheet. Broil until cheese mixture is bubbly and browned in places, 3 to 4 minutes. Let cool slightly, about 1 minute.

2. Top cheese toasts evenly with mortadella, artichoke hearts, arugula, and shaved Parmigiano. Lightly drizzle with oil, season with pepper, and serve immediately.

ACTIVE/TOTAL TIME: 15 MIN. | **MAKES:** 4

Roast-Beef-and-Cheddar Grinders

The flavors of this indulgent sandwich are inspired by Welsh rarebit.

- **2 tablespoons unsalted butter**
- **1 white onion, thinly sliced (2 cups)**

- ¾ teaspoon dried thyme
- Kosher salt and freshly ground pepper
- 2 tablespoons Dijon mustard
- ½ cup beer, such as lager; or dry white wine, such as Sauvignon Blanc
- 6 ounces sharp cheddar or Gruyère, or a combination, grated (2 cups)
- 4 ciabatta hoagie or grinder rolls, split
- 1¼ pounds thinly sliced roast beef
- 1 cup giardiniera, or a combination of giardiniera and dill or sour pickles, roughly chopped

1. In a medium skillet, melt butter over medium-high heat until foamy. Add onion and thyme, season with salt and pepper, and cook, stirring, until onion is translucent, 5 to 6 minutes. Stir in mustard, then beer. Bring to a boil and cook until liquid has mostly evaporated, about 30 seconds. Divide onion mixture into 4 piles; top each evenly with cheese. Reduce heat to low, cover, and cook until cheese has melted, 1 to 2 minutes.

2. Meanwhile, scoop out some of top of each roll to make room for filling. Using a spatula, transfer cheese-onion piles to bottom halves of rolls. Top with roast beef and giardiniera. Sandwich with scooped-out roll tops and serve immediately.

ACTIVE/TOTAL TIME: 25 MIN. | **MAKES:** 4

Stuffed-Mushroom Hoagies

- 1 cup packed fresh parsley leaves
- ½ cup julienned carrots (from 2 medium)
- ¼ cup sliced hot cherry peppers, such as B&G, plus 1 tablespoon brine (from a 12-ounce jar)
- 1 tablespoon extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 tablespoons unsalted butter
- 2 teaspoons minced garlic (from 2 cloves)
- ¼ teaspoon dried oregano
- ¼ teaspoon garlic powder
- 2 soft hoagie rolls, such as Martin's, split
- 1 pound portobello or button mushrooms, or a combination, cut into ½-inch-thick slices (about 5 cups)
- ¾ ounce Parmigiano-Reggiano, grated (¼ cup)
- 4 thin slices provolone (about 3 ounces)

1. Preheat broiler, with a rack 6 inches from heating element. Combine parsley and carrots in a bowl. Toss with cherry-pepper brine and oil; season with salt and pepper.

2. Heat butter in a small saucepan with garlic, oregano, garlic powder, and ½ teaspoon salt until melted. Scoop out some of top of each roll to make room for filling. Brush split sides with garlic butter.

3. Arrange mushrooms on a broiler pan; season with salt. Broil, flipping once, until tender and shriveled slightly, 10 to 12 minutes. Push to one side of pan and sprinkle with Parmigiano. Place rolls, split-sides up, on other side of pan. Broil 1 minute. Top mushrooms with provolone and broil until bread is golden brown and cheese is melted, 30 seconds to 1 minute more. Use a spatula to transfer half of mushroom mixture to bottom half of each roll. Top with cherry peppers and parsley salad, then other halves of rolls; serve immediately.

ACTIVE/TOTAL TIME: 30 MIN. | **MAKES:** 2

Fried-Fish Subs With Thai-Style Chili Sauce and Herbs

- Vegetable oil, for frying
- 2 tablespoons fish sauce
- 2 tablespoons fresh lime juice
- 2 tablespoons Thai-style chili sauce, such as Lee Kum Kee, plus more for drizzling
- Kosher salt and freshly ground pepper
- 3 mini cucumbers, quartered lengthwise
- 1 small red bell pepper (or ½ large), ribs and seeds removed, sliced lengthwise into ¼-inch strips
- 1 serrano or jalapeño pepper, thinly sliced (ribs and seeds removed for less heat, if desired)
- ¾ cup unbleached all-purpose flour
- 2 tablespoons cornstarch, plus more for dredging
- ½ teaspoon baking powder
- 1 cup seltzer or club soda
- 2 shallots, thinly sliced lengthwise (1 cup)
- 1 pound skinless cod fillet, cut into 1-inch-thick strips
- 4 soft hoagie rolls, such as Martin's, split
- Fresh tender herbs, such as cilantro sprigs and mint and basil leaves, for serving

1. Pour enough oil into a small, heavy pot or Dutch oven to come a third of the way up sides. Heat over medium until a deep-fry thermometer reads 350°, adjusting as necessary to maintain temperature. Meanwhile, in a medium bowl, whisk together fish sauce, lime juice, and chili sauce; season with salt and pepper. Add cucumbers, bell pepper, and serrano pepper, tossing to evenly coat. Let stand, tossing occasionally.

2. In a medium bowl, whisk together flour, cornstarch, baking powder, and ½ teaspoon salt. Whisk in seltzer just until batter is thin and bubbly with small lumps (do not overmix); set aside. Dredge shallots in cornstarch to evenly coat; shake off any excess. Fry until golden, 2 to 3 minutes. Transfer to paper towels.

3. Increase oil temperature to 360°. Working in batches, dredge fish in cornstarch to evenly coat; shake off any excess. Dip in batter, allowing excess to drain back into bowl, and gently lower into oil. Fry, turning a few times, until fish is just cooked through and batter is golden and crisp, 5 to 7 minutes. Transfer to a wire rack set inside a rimmed baking sheet, lightly season with salt, and let drain and cool slightly.

4. Stuff rolls with fish, cucumbers and peppers, fried shallots, and herbs. Drizzle with pickling liquid and more chili sauce. Serve immediately.

ACTIVE TIME: 35 MIN. | **TOTAL TIME:** 40 MIN.
MAKES: 4

SWEET SUMMER

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Plum Tart

If you are using store-bought pastry and you have only 14 ounces or a pound, it will fit best in an 8-by-12-inch baking pan. You may not need all the fruit.

- Unbleached all-purpose flour, for dusting
- ½ recipe Rough Puff Pastry (recipe follows), or 14 to 16 ounces store-bought frozen puff pastry, thawed
- 1 pound plums (about 5), pitted and cut into ½-inch wedges (3 cups)
- ½ cup sugar
- 1 tablespoon cornstarch
- 1 tablespoon fresh lemon juice
- ¼ teaspoon kosher salt (we use Diamond Crystal)

1. Preheat oven to 400°. Line a 9½-by-13½-inch rimmed baking sheet (quarter sheet pan) with parchment, leaving a 2-inch overhang on long sides. On a lightly floured surface, roll out dough to an approximately 14½-by-11½-inch rectangle, about ¼ inch thick. Trim edges so you're left with a 14-by-11-inch rectangle. Fit into sheet (dough should come all the way up sides without an overhang). Freeze 15 minutes.

2. Stir together fruit, sugar, cornstarch, lemon juice, and salt; arrange mixture in tart shell, in a single, slightly overlapping layer (if using a variety of colors of fruit, arrange by color if desired). Bake 15 minutes, then reduce

temperature to 375° and continue baking, rotating sheet twice, until fruit is bubbling and pastry is puffed and cooked through, 1 hour to 1 hour, 15 minutes (if pastry is browning too quickly, tent with foil; if middle puffs up during baking, remove sheet from oven, use scissors to snip a little hole in puffed-up spot, and return to oven). Let cool completely in sheet on a wire rack. Use parchment overhangs to remove before cutting into pieces to serve. Tart can be stored at room temperature, covered loosely with foil, up to 1 day.

ACTIVE TIME: 20 MIN. | **TOTAL TIME:** 1 HR. 55 MIN., PLUS COOLING | **SERVES:** 9 TO 12

Rough Puff Pastry

- **3¾ cups unbleached all-purpose flour, plus more for dusting**
- **2¼ teaspoons kosher salt (we use Diamond Crystal)**
- **1 tablespoon sugar**
- **1 pound (4 sticks) cold unsalted butter, cut into ¼-inch slices**
- **½ cup cold heavy cream**
- **½ cup ice-cold water**

1. In a large bowl, whisk together flour, salt, and sugar. Using a pastry blender or your fingers, cut butter into flour mixture until it's in small lumps, about ½ inch in size.

2. Stir together cream and water; stir into flour mixture with a fork to form a ragged dough. (There should be some small bits of dry flour in bowl; do not overmix.) Turn out onto a flour-dusted work surface. With a bench scraper, shape dough (it will barely be holding together) into a rectangle. Using a rolling pin, press slightly to compact and form.

3. Roll dough, dusting surface with flour and scraping bits of butter off rolling pin as needed, into a 16-by-9-inch rectangle, using bench scraper to keep corners square and to move dough when needed. Using a dry pastry brush, brush off excess flour. With a short side facing you, use bench scraper to lift and fold dough into thirds, like a business letter (bottom edge up to center, then top edge down). This completes the first turn (the more turns you complete, the easier it gets); repeat rolling and folding process once more, then wrap in plastic and refrigerate until cold, at least 30 minutes. Repeat rolling, folding, and chilling process 4 more times, for a total of 6 turns, always starting each with opening to the right. By final turn, dough should be very smooth, with no lumps of butter visible (depending on how quickly you work, you may be able to do more than two turns at once; if dough becomes too elastic or too warm to work with, refrigerate until firm). After final turn, roll out dough 1 inch thick. Cut into two pieces. Wrap each in plastic and chill until ready to use, at least 1 hour and up to 2 days (or freeze up to 1 month; defrost in refrigerator 1 day before using).

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 3 HR.
MAKES: ABOUT 2 POUNDS, 8 OUNCES

Chocolate-Mousse Tart With Fresh Berries

Too hot to hit preheat? That's okay; you don't have to bake this crust. The flavor won't be as nutty and the crust will be slightly softer, but it will still taste wonderful.

CRUST

- **½ cup unsalted roasted almonds**
- **¼ cup granulated sugar**
- **2 tablespoons cornstarch**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **1 cup finely ground almond flour**
- **4 tablespoons unsalted butter, melted**

FILLING

- **3 large egg yolks**
- **3 tablespoons granulated sugar**
- **¼ teaspoon kosher salt (we use Diamond Crystal)**
- **4 ounces semisweet chocolate, coarsely chopped (about 1 heaping cup)**
- **¾ cup heavy cream**
- **12 ounces raspberries, golden raspberries, or blackberries (about 3 cups)**
- **Confectioners' sugar, for dusting (optional)**

1. Crust: Preheat oven to 375°. In a food processor, combine almonds, granulated sugar, cornstarch, and salt; process until almonds are finely ground. Add almond flour and pulse to combine. Add butter and process until evenly moistened. Press mixture evenly into bottom and up sides of a 9-inch fluted tart pan with a removable bottom. Refrigerate until firm, about 15 minutes. Bake, rotating once, until golden brown and set, about 20 minutes. (Check halfway through; if crust is sinking into pan, remove from oven and press back up sides with the back of a measuring cup.) Let cool completely on a wire rack.

2. Filling: Meanwhile, in a heatproof bowl set over (but not in) a pot of simmering water, whisk together egg yolks, granulated sugar, and salt until sugar has dissolved (mixture should feel warm to the touch and not grainy when rubbed between fingers). Add chocolate; whisk until smooth and melted. Remove bowl from pot and let cool 10 minutes. Beat cream until medium-stiff peaks form. Whisk one-third of whipped cream into chocolate mixture until lightened and no streaks remain. Gently but thoroughly fold in remaining whipped cream.

3. Pour mixture into cooled crust, spreading in an even layer with an offset spatula. Refrigerate until set, at least 2 hours or, covered with plastic wrap, up to 2 days. When ready to serve, arrange berries in concentric circles atop tart and dust with confectioners' sugar.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 1 HR., PLUS CHILLING | **SERVES:** 8 TO 10

Coconut-Lime-Crumble Blueberry Pie

We prefer a combo of two cups wild berries and three cups cultivated berries. Wild ones have more intense flavor, but thicker skin, so using only that kind alters the pie's texture.

TOPPING

- **¾ cup unbleached all-purpose flour, plus more for dusting**
- **½ cup sweetened shredded coconut**
- **½ teaspoon baking powder**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **½ teaspoon grated lime zest**
- **6 tablespoons unsalted butter, softened**
- **¼ cup packed light-brown sugar**

FILLING

- **5 cups blueberries, preferably a combination of fresh or frozen wild and fresh cultivated (1 pound, 8 ounces total)**
- **3 tablespoons plus 1 teaspoon cornstarch**
- **¾ cup granulated sugar**
- **2 teaspoons fresh lime juice**
- **½ teaspoon kosher salt (we use Diamond Crystal)**
- **¼ teaspoon ground allspice**
- **1 disk Test Kitchen's Favorite Deep-Dish Pâte Brisée (recipe follows)**

1. Topping: Preheat oven to 375° with racks in center and bottom. Place a sheet of foil on bottom rack (to catch drips). Whisk together flour, coconut, baking powder, salt, and lime zest. Beat butter with brown sugar on medium speed until light and creamy, about 2 minutes. Stir in flour mixture. Using your hands, squeeze mixture into clumps.

2. Filling: Toss 1 cup fresh berries with 1 teaspoon cornstarch. In a medium saucepan, combine remaining 4 cups berries, granulated sugar, lime juice, salt, allspice, and remaining 3 tablespoons cornstarch. Bring to a boil

over medium-high heat, stirring frequently (pay close attention to bottom of pan—the mixture is quite thick and may stick, which can cause burning). Remove from heat; stir in raw-berry mixture. Spread on a baking sheet and let cool completely. (You should have about 3 cups.)

3. Meanwhile, on a lightly floured surface, roll out dough into an 11-inch round. Fit into a 9-inch pie dish; trim overhang to 1 inch. Fold overhang under and crimp edges as desired. Refrigerate while filling is cooling, at least 30 minutes.

4. Scrape berry mixture into piecrust. Crumble topping evenly over berries. Bake until juices are bubbling vigorously and bottom is evenly golden brown, 1 hour to 1 hour, 15 minutes (if top is browning too quickly, tent with foil). Let cool completely on a wire rack before serving, at least 3 hours.

LATTICE VARIATION

Omit topping ingredients and step 1. Make a full recipe of pâte brisée; instead of equal disks, divide dough into two pieces, one about 12 ounces, the other 1 pound. Shape smaller one into a round disk and larger one into a rectangle before chilling. In step 3, roll disk into an 11-inch round for bottom crust. Then roll rectangle into a 15-by-11-inch rectangle and cut into 1-inch-wide strips. Weave lattice over top of pie, trimming edges to 1 inch. Crimp as desired and brush with a beaten egg before baking.

ACTIVE TIME: 45 MIN. | **TOTAL TIME:** 1 HR. 45 MIN., PLUS COOLING | **SERVES:** 8 TO 10

Test Kitchen's Favorite Deep-Dish Pâte Brisée

You need a 14-cup food processor to make a full recipe in one batch. If yours is smaller, work in two batches so your crust isn't overworked.

- **3⅓ cups unbleached all-purpose flour**
- **1 tablespoon sugar**
- **2½ teaspoons kosher salt (we use Diamond Crystal)**
- **2 sticks plus 4 tablespoons cold unsalted butter, cut into small cubes**
- **½ to ⅔ cup ice-cold water**

1. Pulse flour, sugar, and salt in a food processor until combined. Add butter and pulse until mixture resembles coarse meal with some pea-size pieces remaining. Drizzle ½ cup water evenly over mixture. Pulse until mixture holds together when pinched (dough should not be wet or sticky). If dough is too dry, add more water, 1 teaspoon at a time, and pulse.

2. Form dough into two disks (or a disk and a rectangle, if using lattice variation, as noted above) and wrap in plastic. Refrigerate until firm, at least 1 hour and up to 1 day (or freeze up to 3 months; thaw in refrigerator 1 day before using).

ACTIVE TIME: 10 MIN. | **TOTAL TIME:** 1 HR. 10 MIN. | **MAKES:** ENOUGH FOR ONE 9-INCH DEEP-DISH DOUBLE-CRUST OR LATTICED REGULAR PIE

Double-Crusted Jam Tart

Using shortening in the crust lends a tender, denser texture, similar to that of Pop-Tarts. For the "sprinkles," pulverize the freeze-dried berries in a small food processor, or crush them with a rolling pin in a small resealable bag.

- **2½ cups unbleached all-purpose flour, plus more for dusting**
- **1 tablespoon granulated sugar**
- **2 teaspoons plus a pinch of kosher salt (we use Diamond Crystal)**
- **1 stick cold unsalted butter, cut into small pieces**
- **⅓ cup cold vegetable shortening**
- **6 to 8 tablespoons ice-cold water**
- **1½ cups Fresh- and Dried-Peach Jam (recipe follows)**
- **1 large egg, beaten**
- **1 to 2 tablespoons fresh lemon juice**
- **1 cup confectioners' sugar, sifted**
- **2 tablespoons freeze-dried raspberries or strawberries, pulverized or finely ground**

1. Pulse flour, granulated sugar, and 2 teaspoons salt in a food processor until combined. Add butter and shortening; pulse until mixture resembles coarse meal with a few pea-size pieces remaining. Add 3 tablespoons water and pulse. Add 3 tablespoons more and pulse. Next, work in longer pulses, stopping to scrape sides and bottom of bowl as needed, until dough holds together when pinched (if necessary, add remaining water, 1 teaspoon at a time). Shape into 2 rectangles.

2. Roll out one rectangle between 2 sheets of lightly floured parchment to 12 by 10 inches, about ⅛ inch thick. Transfer on parchment to a baking sheet. Repeat with second rectangle; stack on top of first. Refrigerate both until firm, at least 30 minutes.

3. Preheat oven to 375°. Remove dough from refrigerator; set aside one sheet. Remove parchment from top of second sheet; spread jam evenly over dough, leaving a ¾-inch border. Remove parchment from first piece of dough and place over filling. Fold edges in and press to seal with the tines of a fork. Poke top all over with tines of fork. Brush with beaten egg. Freeze 10 minutes or refrigerate 30 minutes. Bake until golden brown and bubbling in center, 40 to 45 minutes. Let cool on sheet on wire rack.

4. Gradually whisk lemon juice into confectioners' sugar to create a glaze with the consistency of honey. Add remaining pinch of salt; whisk to combine. Spoon glaze over tart, spreading almost to edges; sprinkle with freeze-dried berries and let stand until set, at least 1 hour. Slice and serve, or store, lightly wrapped with foil, at room temperature up to 1 day.

ACTIVE TIME: 25 MIN. | **TOTAL TIME:** 2 HR. 50 MIN., PLUS COOLING | **SERVES:** 12

Fresh- and Dried-Peach Jam

The dried peaches in this recipe lend an extra hit of intense fruit flavor.

- **2 ounces dried peaches, chopped (about ⅓ cup)**
- **½ cup boiling water**
- **1 pound fresh peaches (3 medium), cut into a ½-inch dice (3½ cups)**
- **8 ounces sugar (1 cup, 2 tablespoons)**
- **1 tablespoon fresh lemon juice**
- **¼ teaspoon kosher salt**

1. Place a few small plates in the freezer. Place dried peaches in a small bowl; add boiling water and let stand until plump, about 20 minutes. Drain, reserving liquid. Blend reconstituted peaches and 2 tablespoons liquid in a small food processor (or with an immersion blender) until smooth; if necessary, add more liquid, 1 tablespoon at a time, until you have a smooth purée.

2. In a heavy saucepan, stir together fresh peaches, dried-peach purée, sugar, lemon juice, and salt. Bring to a boil over medium-high heat, stirring and mashing lightly with a potato masher until sugar has dissolved. Skim foam from surface. Cook, stirring more frequently as jam thickens, until it has the consistency of very loose jelly, 8 to 9 minutes. Remove from heat.

3. Remove a plate from freezer; drop a spoonful of jam on it. Return to freezer for 1 to 2 minutes, then nudge edge of jam with a finger. If jam is too thin and spreads, return it to a boil, re-testing with plates in freezer every minute, until it doesn't.

4. Transfer hot jam into clean jars; let cool completely. Cover and refrigerate until ready to use, up to 2 weeks.

ACTIVE TIME: 15 MIN. | **TOTAL TIME:** 35 MIN., PLUS COOLING | **MAKES:** ABOUT 2 CUPS

Strawberry-Lemonade Angel Pie

CRUST

- **Unsalted butter, softened, for brushing**
- **4 large egg whites, room temperature**
- **1 tablespoon cold water**
- **¼ teaspoon cream of tartar**
- **1 cup sugar**

FILLING

- **⅓ cup fresh lemon juice**
- **1 teaspoon unflavored gelatin (from a ¼-ounce package)**
- **¾ cup sugar**
- **2 quarts strawberries, hulled and thinly sliced (4 cups), plus more, whole or halved, for garnish**
- **¼ teaspoon kosher salt (we use Diamond Crystal)**
- **¼ cup cornstarch**
- **Unsweetened whipped cream, for serving**

1. Crust: Preheat oven to 300˚ with a rack in center. Lightly brush a 9-inch pie dish with butter. Beat egg whites and cold water on high speed until foamy, about 30 seconds. Add cream of tartar and continue to beat until soft peaks form, about 1 minute. Gradually add sugar and beat until thick, glossy peaks form, about 5 minutes.

2. Spread meringue into an even layer along bottom and up sides of prepared pie dish to form crust. (Don't spread past rim, or it will fall over edges during baking.) Bake until crisp and light golden on outside, 40 to 45 minutes. Turn off oven and let cool in oven 1 hour, then transfer to a wire rack and let cool completely.

3. Filling: Meanwhile, add enough water to lemon juice to yield ½ cup (about 2 tablespoons plus 1 teaspoon). Combine gelatin and 1 tablespoon lemon mixture in a small bowl.

4. In a medium saucepan, combine sugar, 2 cups strawberries, and salt. Using a potato masher, gently mash berries. Bring to a boil over high heat, then reduce heat to medium-low and simmer, stirring frequently, until mixture is juicy, about 5 minutes. Whisk cornstarch into remaining lemon mixture; stir into pan with berries and return to a boil. Cook until liquid is very thick and clear, about 1 minute. Stir in gelatin mixture, reduce heat to low, and cook, stirring, until gelatin is fully dissolved, 30 seconds. Remove from heat and let cool 5 minutes. Stir in remaining berries and pour into cooled crust. Refrigerate until set, at least 3 hours or, covered, up to 1 day. Top with whipped cream and whole or halved berries just before serving.

ACTIVE TIME: 30 MIN. | **TOTAL TIME:** 3 HR. 20 MIN. | **SERVES:** 8 TO 10

GOOD THINGS

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HOW-TO

Splatter Painting

SUPPLIES

Squeeze bottle

Fabric medium

Fabric paint

1. Fill bottle with 1 part fabric medium and 2 parts paint (the medium ensures your splatters are absorbed smoothly and evenly into the fabric of your item without making it feel stiff or leaving a crust on the surface).

2. Holding bottle upside-down, move it across fabric, continuously squeezing out tiny drops. (This way you'll get dainty dribbles, not big blobs or streaks.) Let air-dry.

3. Toss item in the dryer on high heat for 30 minutes to set paint.

THE DETAILS: Kaufman Essex linen-blend fabric, *in Cadet, $9.25 a yd.; and* **Southern Classic linen-blend fabric,** *in White, $9 a yd., fabric.com.* **Martha Stewart multisurface satin acrylic craft paint,** *in Snowball and Indigo, from $6 for 2 oz., amazon.com.* **Liquitex fabric medium,** *$7 for 4 oz., dickblick.com.*

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HOW-TO

Rocket Confetti Popper

SUPPLIES

Cardboard tube, such as from gift wrap, toilet paper, or paper towels

White craft paint and paintbrush

Blue painters' tape

Cardboard (from one small piece or box)

Hot-glue gun and supplies

Wooden skewer

Red construction paper

Biodegradable confetti

Kitchen twine

1. Cut cardboard tube to the length you'd like your popper to be. Paint white; let dry completely. Decorate bottom edge with a stripe of painters' tape.

2. To make the pusher, cut out a circle of cardboard that's ⅛ inch smaller than your tube, so it fits snugly inside. Hot-glue end of skewer to center of circle; let dry completely.

3. To make the pointy topper, cut out a circle of construction paper that's 1 to 2 inches wider than your tube. Snip a ¼-inch wedge out of circle. Form into a cone shape, and hot-glue edges together.

4. Fill tube with confetti, and insert pusher. Secure topper to top of tube with only a glue dot or two (it needs to be loose enough to pop off). Cut a length of twine for the "fuse," and hot-glue to inside of tube.

THE DETAILS: Martha Stewart multisurface satin acrylic craft paint, *in Snowball, from $6 for 2 oz.;* **RebEarth natural bamboo skewers,** *16", $7 for 100;* **Crafts & Confetti paper star confetti,** *in Gray and White, $4.25 for 250 pieces; and* **Todo D'Fiesta round tissue-paper confetti circles,** *1", in Red, White, and Blue, $10 for 10,000 pieces (2.8 oz.), amazon.com.* **Taylor kitchen twine,** *$5.50 for 300 ft., target.com.*

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SOURCES

Cornhole: **CornholeBoardsDOTus DIY junior-size cornhole boards with bags,** *15" by 30", $39, cornholeboardsdotus.etsy.com.* **FrogTape green medium-strength painters' tape,** *0.94", $7 for 60 yd.; and 1.88", $15 for 60 yd., acehardware.com.* **The Real Milk Paint Co. milk paint,** *in Faded Denim and Parchment, from $17 for 16 oz.; and* **Outdoor Defense oil,** *from $21 for 16 oz., realmilkpaint.com.*

Ring Toss: **Martha Stewart multisurface satin acrylic craft paint,** *in Watermelon and Wild Salmon, from $6 for 2 oz.;* **North Mountain Supply W5 Flint Glass Bordeaux wine bottles,** *750 ml, $22 for 12; and* **Penta Angel unfinished natural solid-wood rings,** *80 mm, $9 for 10, amazon.com.*

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Grilled Corn-on-the-Cob Duo

Soaking cobs in salted water before grilling lets the salt permeate the corn and prevents the husks from burning too easily.

- **4 ears corn, with husks and silks**
- **Kosher salt**
- **Masala-Lime Butter or Minty Chili Oil (recipes follow)**

Heat grill to medium. Pull down husks of corn and strip away silks; pull husks back into place. Soak corn in a bowl of salted water, using a plate to keep cobs fully submerged, 10 minutes; drain. Grill, covered, turning occasionally, until kernels are bright yellow and tender, 15 to 20 minutes. Peel back husks and brush with butter or oil; serve.

ACTIVE/TOTAL TIME: 35 MIN. | **SERVES:** 4

Masala-Lime Butter

- **4 tablespoons unsalted butter, melted**
- **½ teaspoon grated lime zest, plus 1 tablespoon fresh juice**
- **1½ teaspoons masala-spice mix, such as Burlap & Barrel Floyd Cardoz Goan**
- **Kosher salt**

Stir together butter, zest and juice, and spice mix in a small bowl. Season with salt.

ACTIVE/TOTAL TIME: 5 MIN. | **MAKES:** ¼ CUP

Minty Chili Oil

- **3 tablespoons extra-virgin olive oil**
- **1 tablespoon Szechuan chili oil, such as Blank Slate Kitchen**
- **2 tablespoons chopped fresh mint leaves**
- **Kosher salt**

Stir together both oils and mint in a small bowl. Season with salt.

ACTIVE/TOTAL TIME: 5 MIN. | **MAKES:** ¼ CUP

The Workbook

TIDAL COOL

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THE DETAILS: IKEA Härliga glass domes with base, *from $10 for 7¾", ikea.com.* **Jamali Garden glass cloche on wood base** *(third from left), 10" by 15", $38, jamaligarden.com.* **Specimens** *(from left):* **Brown Tibia seashell,** *4" to 5", $1, caseashells.com.* **Caribbean Triton seashell,** *7", $25, seashellsupply.com.* **Murex Ramose seashell,** *7" to 9", $20, buytheseaonline.com.* **Lions Paw scallop shell,** *5" to 6", $2.50, caseashells.com.* **Mushroom coral,** *5" to 6", $10.50, seashellsupply.com.* **Coral chunks,** *$3, caseashells.com.*

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HOW-TO

Ombré Wreath

SUPPLIES

Clamshells (enough to cover wreath form; we used about 60)

Flat wooden wreath form (ours was 18 inches)

1 head purple cabbage

Distilled white vinegar

Table salt

Twine

Hot-glue gun and supplies

1. Arrange clamshells around wreath form to get a sense of how many you need to dye. Set aside about a quarter of them to leave undyed (these will make up the top, white portion of wreath).

2. In a large saucepan, cover cabbage with water; bring to a boil. Reduce heat to low and simmer 30 minutes. Remove cabbage; reserve for another use (we like to chop it and sauté with garlic and caraway seeds for a simple side).

3. Measure liquid, then return to saucepan. For every 1 cup of liquid, add 2 tablespoons vinegar and 2½ tablespoons salt. Bring to a boil over medium heat, stirring, until salt dissolves.

4. Add remaining shells to liquid, making sure they are completely covered. Simmer over low heat 25 minutes. Remove from heat; allow shells to sit in liquid overnight, or until desired depth of color is reached: For the lighter blue color, remove some shells sooner (check periodically to see how the color is developing); remove the rest several hours later, once they've reached the deeper blue color. Remove shells to paper towel– or newspaper-lined trays and let dry completely.

5. Thread twine through top hole in wreath form and knot securely to make a hanger. To re-create our hanger's twisted look, loop an extra-long strand around itself.

6. Arrange shells around wreath form, adjusting them to get a good color fade and fit, then hot-glue them on, one layer at a time. Let dry completely; hang.

THE DETAILS: Bulk natural clam seashells, *1.25" to 2.5", $4 for 20; and 2.5" to 4", $13 for 20, mosiv.etsy.com.* **Ashland floral ring,** *18", $6.50, michaels.com.* **Ace natural braided cotton cord,** *9/64", $7.75 for 48 ft., acehardware.com.*

Rattan Bags: **Giant white Irish scallop seashell,** *$3, caseashells.com.* **Hobby Lobby white ark shells,** *$6 for 12 oz., hobby lobby.com.* **Amerii Ata bags, in Medium,** *$65; and Large, $75, amerii.com.*

Saltcellars: **LowTideBay large-cup oyster shells,** *$11 for 6, lowtidebay.etsy.com.*

HOW-TO

Shell Sconce

SUPPLIES

Round wooden disk, 8 inches

Gray paint (any type works on raw wood; we used spray paint)

Mussel and cockle shells

Hot-glue gun and supplies

Black heavy-duty Velcro

Wrought-iron candle holder with hook (see The Details, below)

1. Paint disk gray; let dry completely. Using mussel-shell halves and small cockle shells, lay out your design on disk. (We created concentric circles, with cockles at center and mussels at edge.) When you're happy with it, hot-glue shells on, one at a time, working your way around. Let dry completely.

2. Affix one half of Velcro strip to center of wooden disk, and other to bar of the candle holder. Stick them together. Hang from hook.

THE DETAILS: Artminds pine circle plaque, *8", $6, michaels.com.* **BeachBarnArt black mussel shells,** *$17 for 24, beachbarnart.etsy.com.* **Violet clamshells,** *½" to ¾", $20 for 1 gal., buythe seaonline.com.* **The Shop at Monticello wrought-iron candle wreath holder,** *$25, monticelloshop.org.*

TICKET TO PARADISE

PAGE 72

HOW-TO

Bamboo Cabana

We used eight-foot poles for ours, but yours can be any size. Just be sure the sides and back of the lattice top are the same lengths as the tops of your "walls."

SUPPLIES

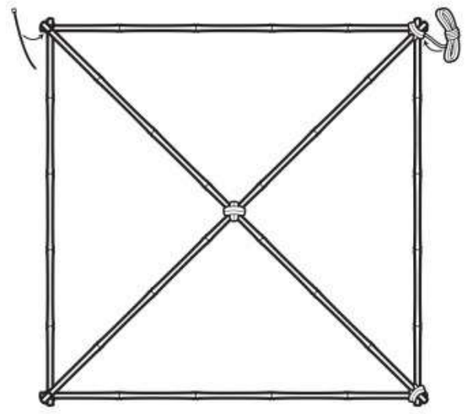
26 bamboo poles

Zip ties

Rope

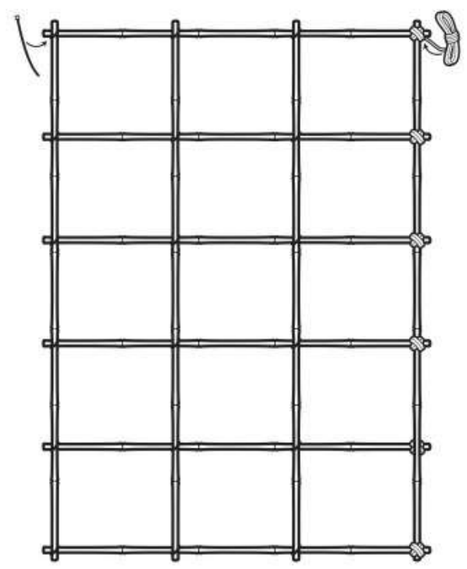
Fret saw or Japanese saw

4 canvas tarps with grommets



1. Stake 4 poles vertically into the ground to mark corners of cabana.

2. Using zip ties, secure a pole diagonally at bottom of one side post and top of another. Secure another diagonally the same way, to make an X. Secure intersection of the two diagonal poles with a zip tie. Secure two more poles to form top and bottom of square with zip ties. Wrap all zip ties with rope to cover. Repeat to create squared-in X's on remaining sides.



3. Lay out 6 poles (lengths cut to match horizontal side supports, if needed) parallel to one another, evenly spaced. Top with 4 evenly spaced perpendicular poles, as shown, to make roof lattice. Secure all intersections with zip ties, then wrap with rope to cover. Place lattice atop cabana.

4. Thread rope through grommets and around poles to tie canvas tarps to top and sides of cabana.

THE DETAILS: Jamali Garden natural bamboo poles, *8' long, 2" diameter, $14 each, jamaligarden.com.* **Canvas tarps with grommets,** *in White, from $22.50 each, tarpsplus.com.*

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HOW-TO

Bamboo Trestle Table

SUPPLIES

Fret saw or Japanese saw

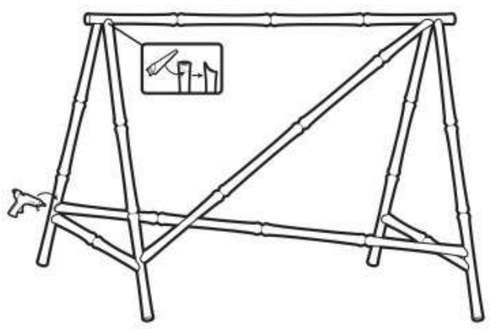
Bamboo poles, 1¼-inch diameter

ILLUSTRATIONS BY BROWN BIRD DESIGN

Hot-glue gun and supplies

Jute string

Table surface (we used a reclaimed door)



1. Using saw, cut poles to following dimensions: For legs, eight 29-inch lengths and four 12-inch cross-sections; for diagonal supports, four 40-inch diagonals and two 36-inch cross braces.

2. Cut tops of legs and ends of cross-sections into a curve. This will allow the cross braces to fit into them and sit flat on top, and the cross-section to fit on the legs.

3. Glue two 29-inch leg pieces and a 12-inch cross section together in an A shape, as shown. Let dry completely. Repeat to make other 3 legs.

4. Stand up 2 A-shaped legs and glue cross brace to tops, as shown, fitting cross brace into curve at top of legs, to make one trestle. Brace by gluing 2 diagonals, as shown. Let dry completely. Repeat to make second trestle.

5. Once trestle frames are set, bind joints with jute string, and secure ends with hot glue. Let dry completely. Top with table surface.

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Remembering

"Years ago at Turkey Hill, I raised these beautiful gray geese from eggs. They were interesting and taught me a lot. They, and the chickens and turkeys I nurtured, infused in me a love of sustainable, organic, and carefully raised poultry and eggs. Today on my farm in Bedford, I have geese from five different countries, and they continue to do the same."

—Martha

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MARTHA STEWART KITCHEN
from Martha's kitchen to yours
Ready to Bake
CHICKEN CACCIATORE
A classic Italian comfort dish. Chicken thighs are braised with cremini mushrooms and red bell peppers in a flavorful tomato and white wine broth. Green olives, capers and white balsamic vinegar add pops of bright, briny flavor
NET WT 9 OZ (255g)
KEEP FROZEN
COOK THOROUGHLY

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MARTHA STEWART KITCHEN

MARTHA'S CULINARY SENSATIONS MADE EASY

NEW!

MACARONI & CHEESE BITES
20 BITES
NET WT 7.5 OZ (212g)
CHICKEN & MUSHROOM POT PIE
NET WT 9 OZ(283g)
KEEP FROZEN
COOK THOROUGHLY
CREAMED SPINACH
MIXED FRUIT CRISP
A delightful blend of apples, rhubarb, blueberries, blackberries and raspberries topped with a lightly spiced oat crumb
NET WT 23 OZ (1 LB 7 OZ) 650g
KEEP FROZEN
COOK THOROUGHLY